

Betty's Party Peanut Brittle



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In this video, Betty demonstrates how to make Party Peanut Brittle. Everyone loves peanut brittle, and it is a perfect pick-up food at a party.

Ingredients:

1 cup sugar
1/2 cup light corn syrup
pinch of salt
1 cup dry-roasted peanuts
2 tablespoons butter
1 teaspoon baking soda
2 teaspoons vanilla extract
cooking oil spray

In a medium-sized heavy pot, stir together 1 cup sugar, ½ cup light corn syrup, and a pinch of salt. Cook over medium heat, stirring constantly, until mixture comes to a boil. Boil, without stirring, 5 minutes (310 degrees on a candy thermometer). Add 1 cup dry-roasted peanuts. Stir. Cook 2 or 3 more minutes (280 degrees on a candy thermometer). Mixture will be golden brown. Remove from heat and stir in 2 tablespoons butter, 1 teaspoon baking soda, and 2 teaspoons vanilla extract. Immediately, pour mixture into a 15-inch by 10-inch jellyroll pan that has been sprayed with cooking oil spray. Spread mixture with the back of a wooden spoon until of desired thickness and even. Let cool 5 minutes or until hardened. Break into pieces, using a large spoon. Place on serving dish, or store in an airtight container. The taste of this Party Peanut Brittle is outrageously good! You may want to use it at your Super Bowl Party as a sweet snack! I hope you love it! --Betty