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Hoskins, NE

Semi-Finalist



A production of
met
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Peanut Brittle

Recipe Number: 101

Prep time: 5 minutes

Cook time: 20 minutes

INGREDIENTS: 1 lb raw peanuts
3 $\frac{1}{8}$ c sugar
 $\frac{1}{4}$ c oleo
1 c white sugar
1 heaping teas. Soda
1 $\frac{1}{3}$ c water
big pinch salt

DIRECTIONS: In heavy saucepan combine sugar, syrup, and water. Using high heat, stir until boiling. Remove from heat and cover pan. Let it steam for 5 minutes. Put back on stove. Put candy thermometer in. Boil for 10 minutes without stirring. Add peanuts, butter or oleo, and salt. Stir constantly until mixture is golden brown or 275-280 degrees. Remove from heat. Add baking soda. Beat real hard. Longer you beat it the darker it gets. Pour on 2 cookie sheets lined with parchment paper. Do NOT use spoon to spread. Tilt pan side to side and end to end to level peanut brittle. Cook 40-45 minutes. Turn onto tea towel and break into bite size

STORY: *Our little story of our "famous" peanut brittle starts about 15 years ago. My sister-in-law was walking through our garage. She spotted an old heavy aluminum pressure canner pan. It was holding my husband's nuts and bolts. She immediately said, "I want that pan." For the life of me, I didn't know why. She told me it would be perfect to make peanut brittle in. We emptied the nuts and bolts and she was now the proud owner of the pan that originally came from Grandpa Claude Oberle. She scrubbed and scrubbed and sterilized this pan. We were now ready to make our favorite peanut brittle recipe. The pan was from me and the old glass candy thermometer came from Monica's landlady of years ago. The thermometer had the original box from 1952. We used both, the pan and thermometer, for many years. Monica and I made many batches of peanut brittle just before Christmas. We sort of "brag" about it. We say it doesn't stick to your teeth and "melts" in your mouth. My Dad thinks it's very special and always requests at least one batch every year. We had much camaraderie and great friendship through the years making this peanut brittle. It has been a great life experience for us.*



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