Peanut Brittle

Make-ahead · Serves a crowd · Makes about 1 lb

Ken's note: TBD

Light, crisp, easy peanut brittle. The syrup goes fast at the end, so measure everything and have it next to the stove before you start: you won't have time to measure between steps. A candy thermometer helps.

Ingredients

- 1 cup sugar
- ½ cup light corn syrup
- ¼ cup water
- ¼ tsp salt
- 1 cup peanuts
- 2 Tbsp butter, softened
- 1 tsp baking soda

Method

1. Grease a large baking sheet. In a heavy 2-quart saucepan over medium heat, bring the sugar, corn syrup, water, and salt to a boil, stirring until the sugar dissolves. Stir in the peanuts. Continue cooking, stirring frequently, until the thermometer reads 300°F (or a drop in very cold water separates into hard, brittle threads).
2. Take the pan off the heat and immediately stir in the butter and baking soda; the mixture will foam. Pour it at once onto the baking sheet and, with 2 forks, lift and pull it into a rectangle about 14×12 inches. Cool completely, then snap into pieces. Store airtight.
3. **Darker, peanut-heavy variation:** 2 cups sugar, 1 cup dark corn syrup, ½ cup water, ½ tsp salt, 3 cups roasted salted peanuts, 4 Tbsp butter, 1 tsp vanilla, and 1½ tsp baking soda, in a 3-quart pan. Cook the syrup to 250°F, stir in the peanuts, and cook, stirring constantly, to 305–310°F and a deep amber color. Off the heat, stir in the butter and vanilla, then the baking soda, and pour out and pull thin (¼ inch or less) onto a buttered pan.