



WELCOME TO GEORGIA, YA'LL!



ORIGINAL SOUTHERN STYLE PEANUT BRITTLE

- I cup light corn syrup
- I cup granulated sugar
- I tablespoon butter
- 1/4 teaspoon salt
- raw peanuts (however many you like)
- I heaping teaspoon baking soda

Put all the ingredients, except the peanuts and soda, in a deep sauce pan. Put on medium heat, stirring constantly until sugar dissolves. Now add the peanuts. Stirring at all times, take mixture to 290 on a candy thermometer. Remove from heat and stir in one heaping teaspoon baking soda (make sure baking soda is fresh). Now pour out on a greased cookie sheet. do not tip cookie sheet to thin, this peanut brittle is best when thick which makes it more airy.



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