



Grandma's Peanut Brittle

2 cups sugar
3/4 cup water
3/4 cup white corn syrup
1 lbs. raw peanuts
3/4 tsp. vanilla
1/2 tsp. salt
1 T. margarine
3/4 T. baking soda

Have two large cookie sheets well greased with butter. Combine 1st three ingredients in large saucepan. Bring to a boil and boil, stirring occasionally, until candy makes threads from spoon. Add peanuts and continue to boil stirring occasionally. When candy just begins to darken and cracks when dropped in ice water, very quickly add vanilla, salt, margarine and baking soda last. Pour onto cookie sheets and spread thin. Allow to cool, then break into pieces and store in airtight container.