

## **Old-Fashion Peanut Brittle**

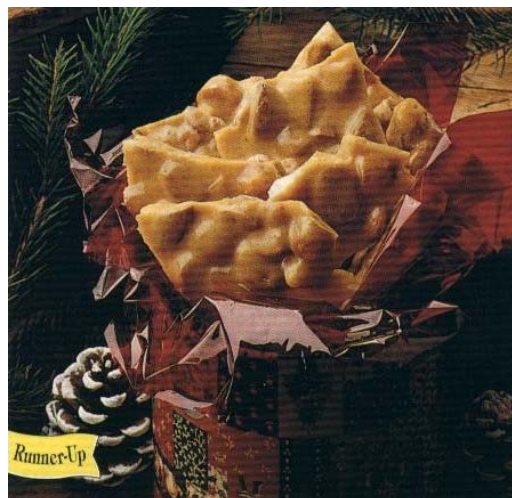
Good gifts for the holidays. Any nuts can be used and is very easy to do.

1 Tb. butter

1-1/4 cups (7-1/4 oz.) peanuts or other nuts

1/4 tsp. salt, optional

2 cups sugar



Melt butter in small saucepan over very low heat.

Add nuts and salt; allow to warm.

Place sugar in large thick skillet over medium heat.

Stir continuously until sugar caramelizes into golden brown syrup.

Stir nuts into syrup quickly.

Pour at once onto large, jelly roll pan lined with heavy duty Reynolds wrap, heavily buttered.

With big metal spatula or spoon, stretch and pull candy into thin sheet.

Cool; break into pieces.

Store in an airtight container with waxed paper between layers.

Yield: 1-1/2 pounds brittle.

Note: If using salted nuts omit salt; if using un-salted nuts add salt.