

Tim Farmer's Country Kitchen

PEANUT BRITTLE (MICROWAVE)

*1 cup sugar
1/2 cup light corn syrup
Dash of salt
1 - 1 1/2 cups shelled raw peanuts
1 tablespoon margarine
1 1/2 teaspoons baking soda
1 teaspoon vanilla*



Grease mixing bowl and combine first 4 ingredients and mix well. Microwave on High (100%) until light brown for about 9 minutes. Stirring every few minutes. Add remaining ingredients and stir until light and foamy. Grease tin foil liberally and keep warm on stove surface. Pour mixture onto greased sheet and spread as thin as possible as quickly as possible. Cool for 5-10 minutes and break into pieces.

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