

Microwave Peanut Brittle (submitted by Banne Younker)

1 cup raw peanuts
1 cup sugar
1/2 cup clear corn syrup
1/8 tsp salt
1 Tbs oleo or butter
1 tsp baking soda
1 tsp vanilla

Mix peanuts, sugar, syrup and salt in a 2 qt microwavable glass casserole. Microwave on high for 3 minutes, stir well and microwave on high for 3 more minutes. Add oleo or butter and stir well. Microwave 2 1/2 more minutes. Gently stir in Vanilla and Soda. Pour onto a greased cookie sheet. Cool then crack....enjoy. If brittle becomes too brown adjust time to your microwave. When stirring, stand back a little using a long wooden spoon to avoid popping of the hot mixture. It has never happened to me but I was warned.

This is a pass-along recipe from Linda Williams via Banne Younker