

Peanut Lover's Peanut Brittle – A Humming Catfish Recipe

Yield: about 1½ pounds

Cook time: 25–30 minutes

Total time: about 45 minutes

Ingredients

- 2 cups granulated sugar
- 1 cup light corn syrup
- ½ cup water
- ¼ cup (4 Tbsp) real butter, plus more for greasing pans
- 1 teaspoon baking soda
- 2 teaspoons vanilla extract
- ½ teaspoon salt
- 4 cups raw peanuts (skins on preferred for deeper flavor)

Directions

1. Get things ready. Butter two sheet pans and set aside. Measure out your vanilla, butter, and baking soda — once the syrup gets hot, it moves fast.
2. Make the sugar syrup. In a heavy 3-quart saucepan, combine sugar, corn syrup, and water. Cook on medium until the sugar dissolves and the syrup turns clear. Continue cooking on medium (or a notch below) until it reaches 250–260°F.
3. Add the peanuts. Stir in the raw peanuts and salt. Keep cooking and stirring as the mixture thickens and deepens in color. When it hits 300°F, you'll see the syrup turn a deep amber and the peanuts will roast right in the pot.
4. Finish it fast. Remove from heat. Stir in the butter and vanilla — it'll foam and smell heavenly. Quickly stir in the baking soda until the mixture puffs and lightens.
5. Pour and stretch. Immediately pour the brittle in a long line across the two buttered pans. Once it's cool enough to touch, gently stretch it thin with your fingertips for a light, airy texture.

6. Cool and store. Let it cool completely, then break into pieces. Store in an airtight container, layering the pieces with parchment paper to keep them crisp.

Note: For a lighter roast, add the peanuts later — around 270–280°F — for a paler color and milder flavor.