

## **Peanut Caramel Corn**

Mix salt and baking soda and set aside.

Add water, brown sugar, white sugar, corn syrup and salt to a deep kettle.

Turn heat on high and stir constantly – do not scorch.

Cook to 235 degrees and add peanuts while stirring continuously.

Cook to 270 degrees and add butter while stirring continuously.

Cook to 300 degrees and stir salt and soda mixture.

Turn off heat.

Add half of the popcorn and mix.

Add the remaining popcorn and mix it thoroughly until all popcorn is uniformly coated.

Spread on table to cool.

Package immediately after cooling to prevent humidity from making it sticky.