

Pecan Brittle

Mix salt and baking soda and set aside.

Add water, sugar and corn syrup to small kettle.

Turn stove on high and stir constantly.

Cook to 255 degrees.

Add pecan halves while stirring constantly.

Cook to 280 degrees and add butter while stirring constantly.

Turn stove off at 300 degrees.

Add salt and baking soda mixture and stir vigorously.

Add vanilla and mix well.

Pour on large marble table, which has been sprayed with Pam spray and lightly salted.

Spread peanuts evenly from center to all around the edge with stainless steel spatula.

Cut in half, flip and stretch.

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