

Microwave Peanut Brittle

1 C sugar
1/2 C light corn syrup
dash salt
1 - 1 1/2 cups shelled raw peanuts
1 tbsp butter or margarine
1 1/2 tsp baking soda
1 tsp vanilla

Heavily grease baking sheet.

Combine sugar, corn syrup, and salt in 3 qt. casserole. Stir in peanuts.

Microwave on high till light brown, 8 to 10 minutes, stirring once or twice.

Stir in remaining ingredients until light and foamy.

Quickly spread onto greased baking pan, as thin as possible for brittle candy.

Cool. Break into pieces.