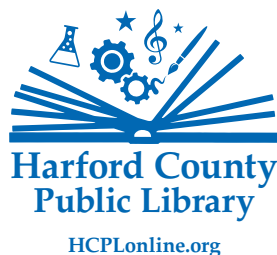




in  
partnership  
with



and



## OLD BAY® PEANUT BRITTLE

MAKES ABOUT 2½ POUNDS

I love my Old Bay® seasoning. Of course, I was (along with everyone else in the Chesapeake Bay region) raised on it. I also enjoy putting together sweet and slightly hot, spicy tastes. And that combination makes a truly enjoyable savory brittle.

This is the master recipe, but feel free to play around a little. For instance, you could turn it into a pecan or hazelnut brittle, or adjust the amount of “heat” by adjusting the cayenne and Old Bay®. Take care when stirring, pouring, and stretching the brittle. We are talking about a hot molten liquid. I don’t normally make a lot of candy, but it really feels satisfying when you have made a batch of this brittle and are able to hand out small tins as gifts.

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### INGREDIENTS

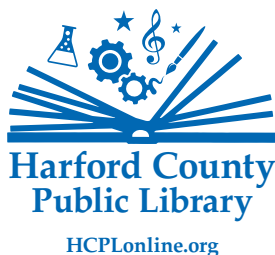
Vegetable oil, for greasing cookie sheets  
1 tablespoon Old Bay® seasoning  
½ teaspoon cayenne pepper  
1 teaspoon baking soda  
1 teaspoon vanilla  
3 cups sugar  
1¼ cups white corn syrup  
1 cup water  
2 tablespoons butter  
4 cups shelled and peeled roasted peanuts

### DIRECTIONS

- 1 | Generously oil three cookie sheets.
- 2 | Mix the Old Bay®, cayenne, baking soda, and vanilla together in a small container. Set aside.
- 3 | Place the sugar, corn syrup, water, and butter into a heavy-bottomed saucepan and bring to a boil. Continue cooking over high heat, brushing down any crystals that may form on the side of the pan with a pastry brush moistened with water, until the syrup reaches hard crack stage (295-300°F) on a candy thermometer.
- 4 | Remove from heat and add the peanuts. Return the saucepan to heat and bring back to a full boil. Remove from heat again and carefully (it may foam up a little) stir in the Old Bay® mixture. **(cont.)**



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## OLD BAY® PEANUT BRITTLE (CONT.)

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- 5** | Working quickly, pour a third of the peanut mixture onto each of the well-oiled cookie sheets. Spread out with a greased spatula, making sure the peanuts are distributed evenly.
- 6** | When the brittle is beginning to cool and congeal but is still very hot, put on a pair of clean garden gloves. Lightly grease the fingers and palms of the gloves, grasp the brittle, and turn it over. Allow to cool slightly, and then grasp the sides of the brittle and gently stretch until it is very thin between the nuts. If you do not have heat-resistant gloves use the tongs of two forks to spread the mixture. When the brittle is totally cool, break it into pieces.
- 7** | I store my brittle in small tins lined with wax paper and covered with a tight-fitting lid. It may also be stored in plastic bags, but store it in a dry place.