

Pecan Brittle

1. Mix 1½ tablespoons of salt with 2 tablespoons of baking soda and set aside.
2. Spray the large marble table with non-stick spray and lightly dust the table with fine popcorn salt.
3. Add water, sugar and corn syrup to small kettle.
4. Turn stove on high and stir constantly.
5. Cook to 255 degrees.
6. Add pecan halves while stirring constantly.
7. Cook to 280 degrees and add butter while stirring constantly.
8. Turn stove off at 300 degrees.
9. Add salt and baking soda mixture and stir vigorously.
10. Add vanilla and mix well.
11. Pour on large marble table, which has been sprayed with non-stick spray and lightly salted.
12. Spread pecans evenly from center to all around the edge with stainless steel spatula and let sit for a minute or two so that when you go to cut and flip over the brittle doesn't pull apart.
13. Cut in half, flip over and allow the brittle to set for a minute or two so that the syrup has covered all the nuts and stretch.
14. Package in a 6x10 CPC bag with 14 oz. of product immediately after cooling, to prevent humidity from making it sticky.

Weight Conversion:

14 oz. = .87-.88