



Category (Candy)

Pecan Brittle

Submitted by (LaRee Watkins)

<p><u>Recipe</u></p> <p>2 sticks butter 1 cup sugar 3 Tbs. water 1 Tbs. white corn syrup 1 tsp. vanilla</p> <p>Put all ingredients in a large pan. Put on medium heat. STIR CONSTANTLY! (She told me to never stop stirring.) If you have a candy thermometer cook to 300 degrees or hard ball or the color of a brown paper bag. When done cooking, add 2 cups of coarsely chopped pecans. Pour on a greased cookie sheet.</p>	<p><u>Grocery List</u></p> <p>(Ingredients you need from the store for recipe and any side dish you might add.)</p>
<p><u>Side dish</u></p> <p>(Optional: Any suggestions of foods that might go well with the main dish.)</p>	<p><u>Tips/Helpful hints</u></p> <p>(Any ideas that might be helpful to know when making this recipe.)</p>