



Hillside Peanut Brittle

Heat oven to 300 degrees

2 1/2 Cups Dry Roasted Peanuts

1/2-Cup Taylor Family Vineyards Hillside Chardonnay

Spread peanuts on large cookie sheet and pour Chardonnay evenly over peanuts. Bake until all of the liquid has evaporated and peanuts are dry. Do not over cook. Let cool and dry. Peanuts should be dry and crunchy.

In large saucepan over medium-high, heat mix: (stir frequently)

1-cup light corn syrup

1 cup granulated sugar

1 tsp sea salt

Simmer until the mixture reaches 295 degrees and remove from heat. Add:

1 TBSP Unsalted Butter

Mix in:

1 TBSP Baking Soda

Mixture will foam. Spread mixture thinly onto large pre-oiled baking sheet. Cool for 45 minutes. Break into chunks. Store in airtight container for up to 2 weeks.