

Food Hacked Microwave Peanut Brittle

By Alex Idov @ BourbonandSchmaltz.com

"Game changing" food and kitchen "hacks"(i.e. tips and tricks) have been inundating the internet for what seems like way too long. And while I'll admit that I find the term "food hack" to be overused, oftentimes misused, and have never been to fond of the term anyhow, this simple method for preparing good old-fashioned peanut brittle deserves recognition as a "hack" that is borderline genius. No pot needed. No candy thermometer necessary. No stove top boiling required. And it takes no more than 12 minutes to prepare. Pure, simple, and some of the best darn peanut brittle I've ever had (if I do say so myself). After all, happiness is homemade. Enjoy.

Dairy or Dairy-Free Makes 2 Pints

- 2 cups Salted Cocktail Peanuts
- 2 cups Granulated White Sugar
- 1 cup Light Corn Syrup
- 2 teaspoons Vanilla extract
- 2 teaspoons Unsalted Butter or non-dairy Margarine
- 2 teaspoons Baking Soda

Line a half-sheet pan with parchment paper. In a non-reactive medium to large bowl or casserole dish, mix peanuts, sugar, and corn syrup. Place in microwave oven, cover, and cook on full power for 4 1/2 minutes. Stir, cook another 4 1/2 minutes on full power. Add vanilla and butter/margarine. Cook for 2 minutes on full power. Carefully remove bowl/dish from microwave (contents are extremely hot), add baking soda, and stir quickly. Immediately spread onto prepared parchment paper, working quickly to spread out as much as possible. Allow to cool. When cooled, break into pieces and store in an airtight container or zip-lock bag. Enjoy, y'all. **FYI:** The dishes and utensils used to prepare this awesome peanut brittle will get a bit sticky, but hot water and soap will help take care of an easy cleanup.