

You may duplicate these forms as needed for your entries.

WASHINGTON STATE FAIR CULINARY ARTS AND PRESERVED FOODS COMPETITION
HOME ARTS DEPARTMENT

Entry # _____ Class # _____

Recipes must be submitted for each entry along with signed release form found on back of this recipe form.

Recipe name: *Nutty Brittle — BLUE RIBBON!*

Recipe Source: *Original!*

Pan prep: greased or buttered large steel pan or marble countertop.

Ingredients:

| | |
|---------------------------------|---------------------------------|
| <i>1/2 stick butter (1/4 c)</i> | <i>3 times</i> |
| <i>1 1/2 c granulated sugar</i> | <i>3/4 c— 1.5 sticks</i> |
| <i>1/2 c light corn syrup</i> | <i>4 1/2 c</i> |
| <i>1/2 c dark brown sugar</i> | <i>1 1/2 c</i> |
| <i>1/8 c water</i> | <i>1 1/2 c</i> |
| | <i>1/3 c</i> |

Necessaries:

| | |
|-------------------------------|-------------------|
| <i>2 c roasted mixed nuts</i> | <i>6 c</i> |
| <i>1 t baking soda</i> | <i>1 T</i> |
| <i>1 t Vanilla extract</i> | <i>1 T</i> |

Directions for combining ingredients: (Please number each step).

- 1) Combine first 5 ingredients in a large heavy saucepan.*
- 2) Stir occasionally over medium low heat, until melted & beginning to boil.*
- 3) Put in the candy thermometer.*
- 4) Meanwhile put the Necessaries into a bowl & set aside.*
- 5) When the thermometer reaches Hard Crack ~300°F take the pan off heat & remove the thermometer.*
- 6) Fold in the Necessaries QUICKLY & very well.*
- 7) Pour IMMEDIATELY onto the prepared surface or pan, spread to desired thickness.*
- 8) If you would like “shapes” it could be scored with a buttered knife or tool after cooling for about 10 minutes or stretched to traditionally crack.*

~ 1 lb of brittle (unless tripled)

Contestant Name: **Adrienne Anderson-Smith**

PLEASE SIGN THE RELEASE FORM ON THE BACK OF THIS RECIPE BLANK