

## Maple Peanuts

3 cups Maple Syrup

One Can Planter Dry Roasted Peanuts: 3 lbs. 4 oz (52oz) size (Sam's Club)

1. Make sure the peanuts are SALTED. You need the sweet with the salted taste. Unsalted are too plain and just don't taste right. (ps Walmart peanuts are small.)
2. Use dark syrup if you have it – a strong maple flavor is better.
3. Have some squeeze or spray margarine on hand.
4. Put four sheets of wax paper on a wood table or if it is a formica table, put a tablecloth or towel down first. The surface should absorb heat, not reflect it.

### Directions:

1. Grease a large, deep size bowl – ceramic or glass is best, metal is ok.
2. Grease a large, sturdy paddle – wooden is good.
3. Grease the top inside edge of a good sized sauce pan – this keeps the syrup from boiling over.
4. Open the peanuts, pour them into a colander and shake out the peanut “dust”, pour the peanuts into the greased bowl. Watch for 'dust' in the bottom of the colander and don't dump it into the bowl. Level peanuts in the bowl.
5. Put syrup into saucepan and boil to 240 degrees. Spray with a little margarine when the syrup begins to boil, so that it doesn't boil over.
6. Pour maple syrup over nuts. Stay away from the very edge of the bowl. Mix by prying against the bowl (not a stirring motion) and turning the bowl at the same time. The object is to get all the peanuts coated before the syrup cools too much. 240 degrees f. is also the temperature for candy and as it cools (to about 180 – 200 degrees) on the peanuts it will get sticky and then, like magic, the peanuts will lighten in color and fall apart as the syrup cools further and hardens. You now have maple candy coated peanuts.
7. Pour IMMEDIATELY onto wax paper and spread to one peanut thickness. Break apart any clumps immediately.
8. Let the peanuts to cool to room temperature.
9. Store peanuts in quart ziplocks or airtight containers; do not let light get on them, nor hot, nor cold. You do not want condensation or the peanuts will get stale.