

SALT WATER TAFFY

MOM

2 CUPS SUGAR
1-1/2 CUP WATER
2 TBSP BUTTER
7 DROPS GREEN FOOD COLORING

1 CUP LIGHT CORN SYRUP
1-1/2 TEAS SALT
1/4 TEAS PEPPERMINT FLAVOR-
ING

COMBINE SUGAR, SYRUP, WATER AND SALT IN SAUCEPAN. COOK SLOWLY STIRRING CONSTANTLY UNTIL SUGAR IS DISSOLVED. COOK TO HARD BALL STAGE 260° WITHOUT STIRRING. REMOVE FROM HEAT, STIR IN BUTTER, FLAVORING AND FOOD COLORING. POUR INTO BUTTERED 15 x 10 x 1 PAN. COOL UNTIL COMFORTABLE TO HANDLE. BUTTER HANDS, GATHER INTO A BALL AND PULL. WHEN CANDY IS LIGHT COLOR AND WHEN CANDY GETS HARD TO PULL CUT IN FOURTHS: PULL EACH PIECE INTO LONG STRAND ABOUT 1/2" THICK. WITH BUTTERED SCISSORS QUICKLY SNIP TAFFY IN BITE-SIZE PIECES. WRAP EACH PIECE IN PLASTIC WRAP MAKES 1-1/2 POUNDS OF CANDY