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March's Tasty Recipe List

The theme for March is Maple Sugaring. The following recipe is provided to inspire you to make once you get back from your day trip of sugaring demonstrations. Visit www.take-it-outside.org for event listings, outdoor activities describing seasonal & natural events, a new recommended reading list each month, and much more!

SUGAR CRUSTED PEANUTS

$\frac{3}{4}$ cup sugar
2 tablespoons water, plus more as needed
 $\frac{1}{2}$ cup peanuts, skinless

Place the sugar in a small saucepan and pour the water around the edge to moisten it. Bring to a boil; then add the peanuts. Stir continuously until all the water is cooked away. Turn the heat to medium and continue cooking and stirring until caramelized.

Dump the peanuts onto a slightly greased surface, like cookie sheet, and let cool slightly. Using your hands, and being careful not to burn your self, separate them into individual glazed nuts. Let cool completely and store in an airtight container