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*If Veterans don't help Veterans, who will?*

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## ***Homemade Caramel Corn***

- 1 Cup butter
- 2 Cup brown sugar
- 1/2 Cup corn syrup
- 1 Tsp salt
- 1 Tsp vanilla
- 1 Tsp baking soda
- 6 Quarts popped, unflavored popcorn
- 2 Cups unsalted peanuts or mixed nuts

- 1) Melt butter; stir in brown sugar, corn syrup, and salt. Bring to a boil, stirring constantly. Boil without stirring; 5 minutes. Remove from heat; stir in baking soda and vanilla. Gradually pour over popped corn, mixing well.
- 2) Turn into 2 large cookie sheets and bake in a 250 degree oven for 1 hour, stirring every 15 minutes. Remove from oven and cool completely.
- 3) Break apart and enjoy.

Makes 5 Quarts