

Penuche

3 cups light brown sugar	1 cup milk
$\frac{1}{4}$ t. salt	3 T. butter
$1\frac{1}{2}$ t. vanilla	$\frac{3}{4}$ coarsely chopped nut meats

Combine sugar, milk and salt in saucepan over low heat. Cook to 236 or until mixture forms soft ball when dropped in cold water; stir frequently to prevent curdling or sticking. Remove from heat, drop in butter and cool to lukewarm (110). Add vanilla, beat until candy is creamy and loses its gloss. Add nuts and turn into greased shallow pan. When firm cut in bars or squares. Makes about $1\frac{1}{2}$ pounds.