

## Popcorn Crunch

2/3 cup sugar  
1/2 cup butter  
1/4 cup light corn syrup  
1/2 teaspoon vanilla  
2/3 cup pecan halves  
1/3 cup almonds (whole white blanched ones if you can find otherwise whole brown ones or slivered almonds ok)  
4 cups popped corn

Toast nuts in a 300-degree oven watching them closely so they don't burn. White Almonds will become a light brown when done.

Combine nuts and popped popcorn on a greased jelly roll pan or roasting pan. (A baking sheet may be used, but sides are helpful when you mix it later.) Place the pan on a heatproof surface near the stove.

Combine sugar butter and corn syrup in a 1 quart heavy saucepan. Bring to boil stirring constantly until sugar dissolves. Continue cooking until mixture reaches 290 degrees on a candy thermometer. It will be light caramel color. Remove from heat and stir in vanilla. Pour hot syrup over the corn and nuts and quickly stir with a wooden spoon to coat nuts and corn as well as possible. Be very careful, as the syrup is very hot and sticky. Cool and break apart. Store in a tightly covered container if it lasts that long! Yummy!