

Russian Toffee

Made by my Aunt Reita, wife of Dr Ted McCullough, my Mom's oldest brother, at Christmas:

Pre-grease two glass pie plates lightly with margarine

½ cup butter

1 tin Borden's Eagle brand milk

1 cup corn syrup

Dissolve these three in heavy pan on stove on low heat (between medium and low). Add

2 cups brown sugar

Boil and stir CONSTANTLY for 30 minutes on MEDIUM (exactly medium) heat using wooden spoon (spatula will melt)

Pour half the mixture into one pie plate, ½ into other

Place immediately on cooling racks

Let cool for about 15 minutes then use old or thick-bladed knife to pry from the plates and either cut into strips with scissors or, if hard, crack into mouth sized bites.

When cool, insert a piece into mouth. DO NOT TRY TO CHEW. This candy is very hard and will break fillings. Just enjoy as though you were a Russian on safari in Siberia.