

Butter Mints

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Matthew R. Bishop, Midlands Regional Production Group

Ingredients:

$\frac{2}{3}$ cup white granulated cane sugar
4 tablespoons water
 $\frac{1}{2}$ stick unsalted butter
 $\frac{1}{2}$ stick margarine
Food coloring
 $\frac{1}{8}$ teaspoon (dash) peppermint oil

Instructions:

Recipe is for a $\frac{1}{3}$ batch.

Butter a room temperature 12 inch stone slab. Briefly place in the freezer while candy cooks. Pour water into a $\frac{1}{2}$ quart saucepan with a heavy bottom and then gently place the sugar and cubed butter in the center. Heat the saucepan with the lid on at medium-high heat. Once candy begins to boil, reduce heat to medium and use a silicone brush to wash the sides of the saucepan with water. Place a candy thermometer in the saucepan. Do not stir. Once candy reaches the hard ball stage (256° to 258°), quickly

pour onto the stone slab. Do not scrape the sides or bottom of the saucepan. Drizzle peppermint oil and food coloring over candy. Thoroughly butter fingers and hands. Once edges are firm and cool enough to touch, fold them to the center to make a ball. Use a pull-twist-fold gesture on the ball. Pull candy away from the stove in a cool area. Keep pulling until arms begin to hurt and candy has a satin color. Pull candy into a rope-like section approximately $\frac{3}{4}$ inch thick in diameter. Butter a pair of kitchen shears and quickly cut the rope section into "pillows" approximately $\frac{1}{2}$ inch long. Place pieces of candy on wax paper in an airtight container. Candy pieces should not touch. Leave mints covered in the refrigerator until they cream, typically 24 to 48 hours. Temperature is the most important part of this recipe. Rainy or humid weather can decrease success rate. Mints are successful if they are firm and creamy, not hard or chalky.

This recipe was recently enjoyed at a retirement celebration for Rob Thompson of the Office of Public Engagement. Thompson served as SCDOT's chief photographer and was a longtime editor of The Connector.

