

Did you know...

Peppermint/Indiana ranks 4th in the nation in production, representing 6.8% of total output

Spearmint/Indiana ranks 5th in the nation in production, representing 3.2% of total output

Indiana Mint is grown primarily in the north central and northwestern part of the state because of favorable soil types and a relatively high water table in the region. Most production takes place in Porter, Laporte, St. Joseph, Elkhart, Jasper, Starke, Pulaski, Marshall & Kosciusko Counties.

Homemade Candy Canes

3 cups granulated sugar
1 cup light corn syrup
1/4 cup water
1/2 tsp peppermint extract
A few drops of red food coloring

Before you start, spray two baking sheets with non-stick spray and set aside. Preheat oven to 200.

Combine sugar, corn syrup, and water in a large saucepan. Stir until sugar is completely dissolved. Bring to a boil over medium heat. Insert a candy thermometer and continue cooking without stirring until the candy reaches 285. Once the proper temperature is reached, remove the candy from the heat immediately and stir in the mint extract. Pour half of the mixture onto the prepared cookie sheet and place it in the preheated oven to stay warm. Add red food coloring to the remaining candy. (For



best results, use the gel coloring.) Pour the candy out onto a heat-safe cutting board. Allow it to sit briefly until it forms a "skin." Spray a heat-safe spatula with nonstick cooking spray, and use the tool to begin spreading the candy out and pushing it back together, working it across the board and allowing it to cool. As soon as the candy is cool enough to handle (but still quite hot), begin to pull it. (Hint: Wear a pair of knit gloves with a pair of latex gloves over them to prevent burning hands. If sugar sticks to gloves, spray gloves with nonstick cooking spray.) Take the candy in both hands and pull the hands in opposite directions, stretching the candy into a long rope. Bring the ends of the strands together and twist the candy into a rope, then pull the rope out into a long strand. Continue to twist and pull the candy until it has a satin-like finish and is an opaque red color. Once the candy is still pliable but barely warm, pull it into a strand about 2" thick, and place it on the remaining prepared baking sheet. Put this sheet back into the oven, turn off the heat, and remove the baking sheet with the other half of the candy syrup. The pulled candy will remain pliable in the warm oven while you work the second portion. Repeat the pulling procedure with the second, clear portion of candy. At the end, the candy should be a pearly white color. Form it into a log 2" in diameter, just like the red candy. Remove the red candy from the oven. Cut a 5-inch segment from the white and the red log, and place them next to each other. Begin to pull the candies together, twisting gradually to form the familiar candy stripes. Once the twisted candy is the thickness you want, use oiled kitchen shears to cut them to approximately 8" lengths. Immediately form the hook at the top of the cane, and place it on a baking sheet to set at room temperature.