



Westways

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BREAKING THE MOLD Peanut brittle is shedding its homespun roots for a posh new flavor profile—at least in Los Angeles. Inspired by the recent crop of artisanal chocolatiers, Max Lesser of L.A.-based **Morning Glory Confections** has thrown the crunchy treat onto the savory bandwagon by infusing it with unexpectedly exotic, all-natural ingredients. Order direct from the website, or find the brittle in several stores in Southern California (check the website for a list). (323) 662-2963; morninggloryconfections.com. —Kristin Viola

Brittle Breakdown

- **Chai Tea & Cashew:** Reminiscent of a winter's night.
- **Cocoa Nib, Coffee Bean & Pecan:** Intensely dark and decadent.
- **Fleur de Sel & Peanut:** A refined take on the classic.
- **Indian Curry & Pistachio:** Subtly spicy, with notes of coriander and turmeric.
- **New Mexico Chile & Pumpkin Seed:** Yowza! This baby requires a glass of water.
- **Thai Curry & Peanut:** The dessert version of the traditional Thai dish.

