

GRAZE

AROUND THE KITCHEN TABLE WITH OUTPOST NATURAL FOODS

CRUCIFERAE
SPLENDIFERAE

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HOME COOK
WARM UP WITH
BORSCHT

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toe tapping
TAPAS

WITH OUR FRIENDS AT
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MOVE OVER WILLY WONKA.



TWO WISCONSIN WOMEN ARE BLAZING A TRAIL
THROUGH THE CANDY-MAKING WORLD.

by CRAIG MATTSON
photos by PAUL SLOTH



KAREN PELTIER USED TO JUST MAKE TOFFEE AND GIVE IT AWAY. THEN SHE STARTED MAKING TOFFEE FOR A LIVING. KAREN MAKES MELT-IN-ENGLISH TOFFEE IN HER KITCHEN IN KENOSHA, WIS. NOW KP! TOFFEE BOASTS CREATIONS LIKE TOFFEE COVERED PRETZELS, KROGERS COATED POPCORN, AND GOURMET TOFFEE. ALL AVAILABLE DRIZZLED IN PREMIUM

To make toffee, Karen uses mostly butter. The process requires just the right amount of ingredients and Karen always must be mindful of the timing. It's a little more easily now thanks to Karen's friend Peggy, a special mechanical mixer that she designed. The rest is timing. The nuts must be added at the right time. Finally, to finish, the toffee is broken into pieces. "It's like a science, really," Karen says.

Since going into business, with the help of the rest of her crew, Karen has gone from making a few pounds of toffee per batch to 30 pounds. She now makes 100 pounds per day. KP! Toffee's production has grown since Karen started. Her toffee is so good that it's sold out more often than not. Right now, Karen says her most popular flavor is Toffee, made with Berres Brothers



Tablets
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w Exh