MATERIALS
- Large cookware pot
- Plate
- Cooking spoon
- Measuring cup
- Cooling vessel (glass jar) x 2
- 6 cups sugar + 2-3 teaspoons sugar
- 4-5 cups salt
- Skewer
- Cooking twine
- Parchment or wax paper
- 1 part water x 2

INSTRUCTIONS
1. Place 2-3 teaspoons sugar on plate.
2. Tie twine to middle of skewer, dip twine in water, roll twine in sugar, and set aside.
3. Place jar on a level surface where it will be undisturbed.
4. Bring water to boil in pot and then turn down heat to simmer.
5. Add sugar half a cup at a time and stir to dissolve.
6. Continue to add sugar until it no longer dissolves.
7. Carefully pour the mixture into the jar.
8. Place skewer on top of jar with twine hanging in mix. Don’t allow string to touch the jar.
9. Cover with paper.
10. Check for crystal growth the next day and allow to sit up to 2 weeks.
11. Enjoy (but don’t eat the twine).
12. Repeat steps 1-9 with salt, but don’t eat. Compare and contrast the sugar and salt crystals. What do you notice?