English Toffee

2 Cubes Butter (no margarine)
1 Cup Sugar
5 Tabl. Water
1 Tsp. Vanilla
Finely Chopped Nuts (we use almonds and pecans)
Milk or Semi-Sweet Chocolate Chips

Spread broken nuts on cookie sheet. Mix (with wooden spoon and in metal pan) butter, sugar, water on high heat and don’t turn heat down. Cook until mixture starts to tan, stirring constantly, until color of brown paper bag. Add vanilla and pour over nuts. While still warm, sprinkle on chocolate chips and spread evenly over toffee with spatula. Sprinkle again with crushed nuts. Cool and break into pieces.