



RECIPE

Candied Walnuts



INGREDIENTS

- 1/2 cup sugar
- 1/4 cup water
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon chili powder
- 2 tablespoons butter (can be omitted)
- 2 cups walnut halves (or pecans)

HINT: Make it even easier and buy candied walnuts or pecans



PREPARATION

In a small heavy saucepan, combine sugar water cinnamon, chili powder, butter.

Cook over medium-low heat, stirring gently, until the butter is melted, and sugar is dissolved.

Turn up to medium heat and keep covered until it comes to a boil and boil 1 minute.

Uncover pan, continue to boil and stir with a wooden spoon until syrup turns a deep golden color (about 2-3 minutes).

Remove from heat immediately and stir in walnuts until evenly coated.

Spread onto parchment paper or foil to cool completely then break into pieces.



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