

Candied Nuts

Show: Feb. 6th

Ingredients:

2 cups of walnuts, pecans or almonds
1 quart boiling water
1/2 cup powdered sugar
Approx. 2 cups oil, for frying

Procedure:

In a saucepan bring water to a boil* add nuts and bring water to boil again. Immediately drain and put in bowl and add powdered sugar to the nuts while they are still hot so the sugar melts. Heat oil to about 350-375 degrees in a deep pot. Add the nuts about 1/3 at a time, depending on the size of pot because the oil will boil up and can overflow if your pot is not big enough. Cook nuts until they start to color and then remove and cool. Store in air tight containers. They last a long time.

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