



Recipes for Every Season

## SWEET AND SALTY CANDIED NUTS

## Appetizer | Yield: 1½ cups | Difficulty: Easy

This quick and simple candied nut recipe is great on salads, cheese trays, or alone as a snack. Place in a decorative bag or jar for a delicious gift!

## **Ingredients:**

- 2 cups Water
- 1 cup Walnut or Pecan Halves
- ¼ teaspoon Cinnamon
- 1/2 teaspoon Cayenne Pepper
- <sup>1</sup>/<sub>8</sub> teaspoon Black Pepper
- ¼ cup Powdered Sugar
- <sup>1</sup>/<sub>4</sub> teaspoon Morton<sup>®</sup> All-Purpose Natural Sea Salt



MORTON® ALL-PURPOSE NATURAL SEA SALT

Preheat oven to 350°F. Line a sheet pan with parchment paper.

> Bring 2 cups of water to a boil in a medium sauce pan.



Add nuts and boil for 3 minutes.

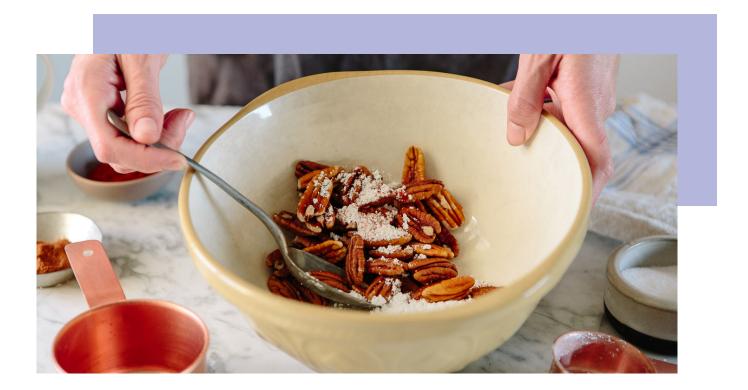


Combine cinnamon, black pepper, cayenne pepper and powdered sugar.



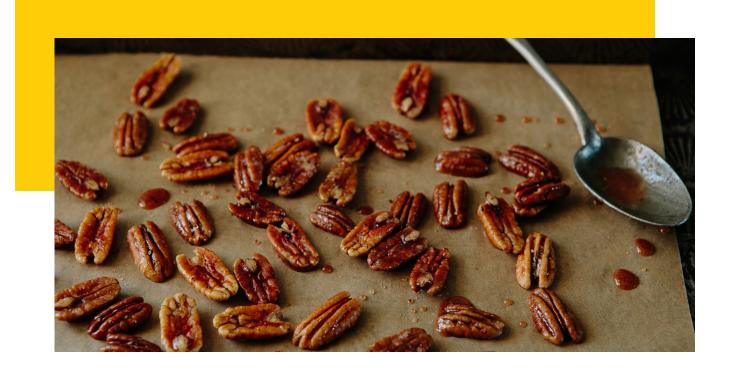
Drain nuts using a colander. Add nuts to sugar mixture, coating nuts evenly so all the sugar is dissolved.

5











Top with ¼ teaspoon Salt while nuts are still hot.

