



Recipes for Every Season

SWEET AND SALTY CANDIED NUTS

Appetizer | Yield: 1 ½ 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
- 1⁄8 teaspoon Cinnamon
- 1⁄8 teaspoon Cayenne Pepper
- 1⁄8 teaspoon Black Pepper
- 1⁄4 cup Powdered Sugar
- 1⁄4 teaspoon Morton® All-Purpose Natural Sea Salt



**MORTON®
ALL-PURPOSE
NATURAL SEA SALT**

1

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

2

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

3

Add nuts and boil for 3 minutes.

4

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



5

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



6

Transfer evenly onto parchment-lined baking sheet.

7

Bake for 15-20 minutes, stirring occasionally until sugar is caramelized.



8

Top with $\frac{1}{4}$ teaspoon Salt while nuts are still hot.

