

Chefs A' Field

Culinary Adventures That Begin on the Farm



CANDIED MACADAMIA NUTS

By CHEF KAREN DEMASCO of CRAFT

INGREDIENTS

Simple Syrup:

1 cup Sugar or Sucanat
 $\frac{3}{4}$ cup Water, brought to a boil

Candied Nuts:

2 cups Macadamia Nuts, rough chopped
3 tablespoons Simple Syrup
 $\frac{1}{2}$ cup Sucanat

PREPARATION

SIMPLE SYRUP

Mix sugar and water in heavy saucepan.

Bring to a rapid boil, stirring until smooth.

Allow to cool.

NOTE: Simple Sugar will keep several weeks in an airtight container. Simple Syrup is used in many baking recipes.

CANDIED NUTS

Toss the nuts with simple syrup.

Toss the Sucanat with the nuts (the syrup helps the Sucanat to stick).

Toast in a 300 degree oven for 10 to 12 minutes until they smell toasty and look golden in color. Cool to room temperature before using.

Enjoy!

Courtesy of Chefs A' Field.