

Quatre Épices Candied Nuts



- 1 C sugar
- 3/4 C water
- 1-1/2 t Quatre Épices (French Four Spice)
- 1 t Vanilla Salt
- 1 C roasted, salted almonds
- 1-1/2 C walnut halves

In a nonstick pan, combine the sugar and the water. Bring to a boil. In the meantime, grease a cookie sheet.

When water and sugar mixture begins to turn slightly golden, add the salt and the Quatre Epices. Stir well to combine.

Add the nuts and stir well again to be sure everything is mixed and coating the nuts completely.

Turn heat to medium and stir the mixture frequently to be sure the caramel doesn't burn, until the water and sugar have reduced to a thick syrup that coats the nuts. It should be golden brown.

Using a silicone spatula, spoon the mixture onto the prepared cookie sheet, spread it out (quickly) into a single layer. Let cool completely before handling--the hot sugar can burn you!

Captain's Note:

Steal some for yourself as you're breaking the nuts apart before storing them in an airtight jar!

WARNING: These are addictive! Sprinkle some over ice cream, use them on coffee cake, serve them with an assortment of cheeses and fruits for a final course- or make 'em a late-night treat!