

THE OLIVE AND THE GRAPE

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Sweet & Savory Candied Nuts

Ingredients:

4 cups nuts (almonds, pecans or mixed)
2 tbsp. **European Turkey Rub (Central European Seasoning)** may be substituted)
3 tbsp. **Vanilla Bean Sugar**
1/4 cup **honey**
1/4 cup corn syrup

Notes:

Nuts can be stored for 1 week in a sealable container. You can use any nut mixture you would like, but we found 2 cups mixed and 2 cups pecan halves to be very nice.

Directions:

Toast nuts in a single layer on a cookie sheet in a 350 degree oven for 8 minutes. Transfer to a large bowl and add honey and corn syrup. Toss to coat and put back on non-stick or Pam sprayed cookie sheet.

Put nuts back in 350 degree oven for 10 minutes. Meanwhile, in a large bowl, toss Turkey Rub with the Vanilla Bean Sugar. Dump the hot gooey nuts into the spice mixture and toss to coat evenly. Spread out on a cookie sheet to cool and break apart with fingers.

Recipe Summary:

Servings: 4 cups
Total time: 25 minutes

Items in **bold italic** are available at THE OLIVE AND THE GRAPE, Mentor, OH