

SWEET SPICED NUTS !!!

1/2 cup brown sugar (lightly packed)
1-1/2 tablespoons water
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/4 teaspoon allspice
1/8 teaspoon ground cloves
1/8 teaspoon ground nutmeg
1-1/2 cups almonds/cashews/walnuts

Combine sugar, water and spices in a 2 quart casserole (microwave safe). Cover and cook on high for 1 - 1-1/2 minutes or until sugar is melted. Stir in nuts. Place nuts in an oblong baking dish that is lined with kitchen parchment paper. Cook uncovered on high for 3-1/2 - 4-1/2 minutes or until syrup begins to harden. Let stand at room temperature until completely hard. Break into small pieces. Store in an air tight container. Enjoy and have a HAPPY HOLIDAY SEASON!

PRECEPTOR GAMMA XI - SANTA CRUZ