

Five-Spice Glazed Nuts...the Ultimate Bar Snack...

Ingredients:

4 cups mixed unsalted, un-toasted Nuts
(almonds, walnuts, pecans cashews, etc.)
1 cup sifted Confectionary Sugar, sifted
Peanut or Canola Oil, for frying
½ - 1 tsp. Chinese Five-Spice Powder
½ tsp. Kosher Salt, fresh ground Black Pepper

Directions:

Bring a large pot of water to a boil, add nuts and boil for 30 seconds. Drain well & transfer to a large bowl. While still hot, and slightly wet, add confectionary sugar and toss until sugar has "melted" into the nuts...this is an important step. In a large skillet, heat about 1 inch of oil over medium high heat. (Stir nuts before frying) Use a slotted spoon, and put nuts in the oil. Allow foam to subside before adding another spoonful. Continue cooking in batches until nuts are medium brown, approx. 45 seconds.

Scatter nuts on a baking sheet to cool slightly. While still warm, put in a bowl, sprinkle with the 5 spice, salt and pepper.

Toss well, taste, adjust seasonings if necessary. Makes 4 cups. When cooled completely, put in an airtight container at room temperature and store for up to 2 weeks...*but they'll never be around that long!*