

Recipes

... Spicy Candied Walnuts

A tasty treat to pair with our Port.

Makes 3 cups

Ingredients:

1 ½ cups sugar

½ cup water

3 cups shelled walnut halves

1 tablespoon cinnamon

Preparation:

Prepare a cookie sheet with a spray or two of Pam.

In a heavy stainless steel medium pot stir together the sugar and water. Heat on medium low until dissolved then turn up heat to medium high and bring to a boil. Cover for 2-3 minutes and take off lid. Wash down sides of pot with a pastry brush and water to dissolve sugar crystal build up. Boil until the mixture reaches 280-300 degrees and then add walnuts and cinnamon. Stir with two forks until combines and turn out onto cookie sheet. Separate the walnut halves with forks or when a bit cooler, with fingers. Be careful as sugar mixture is very hot. Let cool and enjoy. Store in a sealed container for up to a week.

Serve With:

- [Port](#)



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