

Honey Nuts

Jordan Westenhaver of CATERED OCCASIONS

5 cups nuts

½ cup sugar

2 teaspoons salt

1 teaspoon ground ginger

2 tablespoons honey

2 teaspoons salad oil

Toast nuts in 325° oven until fragrant, about 10 minutes. Meanwhile combine sugar, salt and ginger and set aside.

Combine honey, 2 tablespoons of water and salad oil in large pan and bring to a boil. Reduce heat and add nuts. Cook, stirring once or twice, until liquid has evaporated. Add sugar mixture and toss well. Spread nuts in single layer on parchment paper to cool. Store at room temperature in an airtight container for up to one week.