

# Big Green Egg

The Ultimate Cooking Experience™

## Recipe



### *Smoked Candied Nuts*



*After dinner it's time for desert!*

*Why not add Smoked Candied Nuts to the line up?*

#### **Ingredients:**

- 2 Pounds of Fancy Mixed Nuts
- 2 Tablespoons of Butter
- ¼ cup Brown Sugar
- Granulated White Sugar (as needed)
- Ground Red Pepper (optional)

#### **Directions:**

1. Take 2 pounds of nuts and put in a foil tin.
2. Set the Egg to 350 degrees F and add 3 apple wood chunks.
3. Place the tray of nuts in the egg for 20 minutes, stirring occasionally.
4. During the last five minutes put butter and brown sugar in a small pan in the egg stirring occasionally.
5. Once done mix nuts and sugar mixture stir occasionally while the mixture cools.
6. Dust with granulated white sugar to separate.
7. Optional, add fine ground red pepper to add some heat.