

Sugared Fried Walnuts

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- 4 cups walnuts
- 1/2 cup sugar
- 1 tsp salt – or to taste
- 1-1 1/2 cups canola oil

1. In a large pot, bring water to a boil
2. Boil walnuts for 5 minutes. Drain and rinse with hot water
3. Place in a bowl and sprinkle with sugar. Stir until sugar is dissolved
4. In a heavy frying pan or dutch oven, heat 1/2 inch of oil to 325-350 degrees.
5. Add walnuts and fry for about 5-7 minutes until golden brown. Stir constantly and keep a close eye – they will burn quickly. Check temperature and adjust as needed.
6. When done, using a slotted spoon, take walnuts out of oil into a colander over a pot or bowl
7. Sprinkle with salt and shake or stir to coat evenly.
8. Spread nuts out on layers of newspaper or kraft paper so the extra oil is absorbed. Let cool completely
9. Store in an airtight container.

