

Smoked Candied Nuts



Ingredients

- 3 cups raw, unsalted mixed nuts, try pecans, cashews, hazelnuts and almonds
- 100g butter, melted
- 1/4 cup brown sugar
- 1 tsp salt
- 1 tsp cinnamon
- 1 tsp sweet paprika
- 1/2 tsp ground cumin

Directions

Step 1 – Soak your preferred wood chips in water for at least one hour before cooking. We recommend apple or cherry chips for this recipe.

Step 2 – Heat the BBQ to low heat (100 - 120°C) with two zone heat. Ensure the grills are clean. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, have a trivet and convection tray in place.

Step 3 – Drain the wood chips and add to a smoker box. Place the smoker box into the BBQ over direct heat. Place the nuts into a large foil tray and spread evenly. Once smoke appears, place tray into the BBQ away from direct heat, close the BBQ lid and smoke the nuts for around 1 hour, stirring the nuts every 15 minutes to ensure even smoke.

Step 4 – Make the glaze by combining the remaining ingredients in a small saucepan. Bring to the boil then reduce to a simmer and cook for 5 minutes or until beginning to thicken.

Step 5 – Remove the nuts from the BBQ, pour over the glaze and toss to coat the nuts evenly, then serve warm.

