

Jalapeño Cashew Brittle

- 2 jalapeno peppers
- 2 tablespoons butter
- 1 cup white sugar
- salt to taste
- 1/4 cup water
- 1/2 teaspoon baking soda
- 1 cup cashews

Remove the seeds and whites from the jalapenos. Mince them.

In a saucepan, over medium heat, melt the butter.

Once the butter is melted, put the minced jalapenos in. Stir for a few minutes, while they cook.

Once the jalapenos are softened, add in the white sugar and salt.

Keep stirring, until the sugar has absorbed the butter and is looking less granular.

Stir in the water and the baking soda. And keep stirring.

Place a large piece of wax paper on a smooth flat even surface (such as a cookie sheet).

Keep stirring the pot. You will see tiny bubbles from the baking soda.

Crush the cashews just enough that there are no whole pieces.

Keep stirring the pot until the sugar starts to caramelize. It takes about ten minutes, but this happens fast! The mixture becomes thicker and somewhat darker, and smells like candy.

Do not cook much longer or the sugar will burn and you will have a real mess!

Remove the candy from the heat, and stir in the cashews.

Pour the mixture out onto the wax paper, and spread with your spoon.

Immediately wash your pot and spoon, so they do not become candied!

Let the candy set until hard. Break it into small pieces.

Serves: 6-12

Preparation time: A couple hours

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