

BACON AND SMOKED SEA SALT CASHEWS

INGREDIENTS

1/2 cup sugar

1/2 cup water

20 ounces of cashews

1/2 cup bacon, approximately 6 slices, cooked and chopped, reserve drippings

1 tablespoon butter

1 teaspoon smoked sea salt, or more to taste

DIRECTIONS

Cook the bacon and chop it into 1/4 inch pieces. Reserve the drippings in a small bowl. You will use half of it at the end of the cooking time.

Place the water and sugar in a sauté pan and allow it to come to a boil. Add the nuts and stir continuously until the sugar has caramelized and the water has evaporated. Stir in the bacon and remove the nuts from the heat. Stir in half of the bacon drippings and the butter. Pour the nuts onto a silicone baking sheet or a greased baking sheet. Immediately sprinkle the salt onto the nuts.

When they have cooled completely, separate the nuts and place them in a serving bowl.