

## Amber Walnuts

¼ cup sugar

¼ tsp salt

1-2 whole anise seeds

2 cups walnuts/pecans

½ cup water

white sesame seeds, *optional*

1. Preheat the oven to 300 degrees F.
2. Wash the nuts. Drain.
3. Put everything in a pot: the nuts, the water, salt, sugar and anise seeds.
4. Once boiling, lower to medium heat. Stir periodically and keep an eye on the mixture to keep it from burning. When almost no water remains, and a light syrup has formed, remove from the stove.
5. Put the nuts on a baking sheet with foil.
6. Remove the anise seeds.
7. Bake for 20 min. or until crispy. Cool. Enjoy!

### *Notes:*

- If you like salty nuts, you can cut the sugar and add more salt
- If you like spicy, add spicy powder

*Linda Wang,*

*China*

*February 2021*