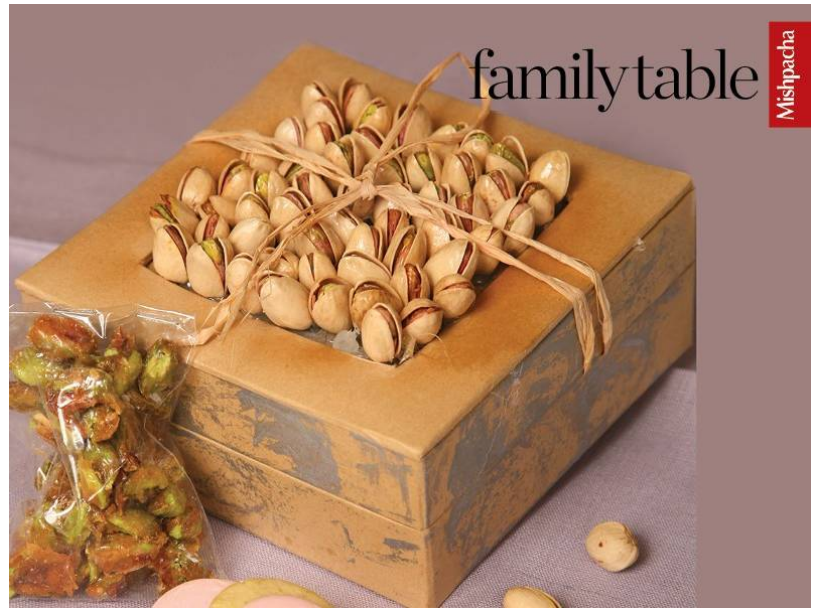


Pistachios with Pizzazz

Recipe By *Idy Swimer*



family table

Mishpacha

Cooking and Prep:  30
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Serves:  10

Contains: 

Preference: Parve

Difficulty: Hard

Occasion: Purim

Diet: Vegetarian, Vegan,
Pescetarian, Gluten Free

Source: Family Table by
Mishpacha Magazine

Candied pistachios (or any other nuts) are an elegant accent to your mishloach manos.

Ingredients (6)

Main ingredients

- 9 ounces shelled unsalted pistachios
- 3 tablespoons confectioners' sugar
- 3 tablespoons water
- 1/2 cup granulated sugar

1/2 teaspoon light corn syrup

1/2 teaspoon coarse salt

Start Cooking

Prepare the Pistachios

1. Preheat the oven to 350°F.
2. Spread the pistachios out on a baking sheet and bake until the nuts are hot but not browned or toasted, about 7 minutes.
3. Transfer the nuts to a bowl and toss with the confectioners' sugar.
4. Line a baking sheet with parchment or Silpat
5. Combine the water, granulated sugar, and corn syrup in a small saucepan. Using a candy thermometer, bring to a boil over medium-high heat and cook to 285°F.
6. Add the toasted nuts and salt and cook, stirring constantly, until the sugar turns white.
7. Scrape out onto a Silpat. Working quickly with 2 forks, separate the nuts while the sugar is still hot.
8. Allow to cool completely. Present in little bags or tightly sealed boxes.

Note:

This pistachio package is a decorative box with candied nuts. To decorate the lid you will need a flat-topped box or picture-framed box, hot glue, pistachios and varnish (optional). Glue the pistachios in the desired pattern, either in the center or around the rim as a picture frame and then insert a photograph. To finish it off professionally, either paint or spray varnish onto the pistachios.

Credit

Photography: Schon