

Honey Pecans Recipe

Ingredients:

12¼ cups water
450 g freshly shelled pecans
⅓ cup sugar
5 cups peanut oil

Method:

In a wok, bring 6 cups of the water to a boil over high heat. Place the pecans in the boiling water for 5 minutes. Remove from the water and drain, then run cold water over them. Drain again, then place back in the wok with 6 more cups water. Bring to a boil and cook for another 5 minutes. Turn off the heat. Repeat the draining process. Set aside and allow to drain in a strainer. Wash the wok. Add the remaining ¼ cup water and bring to a boil over high heat. Add the sugar, stirring constantly. Boil for 1 minute. Add the pecans. Stir until coated with a sugar glaze and the remaining liquid in the wok has evaporated. Remove the pecans and set aside. Wash the wok and spatula with extremely hot water to remove the sugar. Dry. Heat the wok over high heat for 40 seconds. Add the peanut oil and bring to a boil. When a wisp of white smoke appears, add the pecans. Fry for 4 to 5 minutes, until they turn golden brown. Remove and allow to cool, loosening the nuts to prevent clumping. Serve or place in a closed container. The pecans will keep at room temperature for 1 week. Frozen, they will keep for at least 3 months.

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