



## *Pistachio Nut Clusters*

*Makes Approximately 4 Servings*

*Classic Nut Brittles are always popular during Holidays. Quite by accident, I created my own cluster-version when I was distracted from my kitchen while I candied pistachios. The result is a pleasing platter of nut clusters that are sweet and salty with a nutty crunch. Perfect as an après dessert while guests linger around the table, or to set out anytime as a tempting little snack.*

### **Ingredients:**

1/8 cup (generous) granulated sugar  
1/8 cup, plus 1 tablespoon hot water  
1 1/2 cups shelled pistachios  
3 tablespoons Raw (turbinado) sugar

### **Preparation:**

Preheat oven to 350° F. Line a rimmed cookie sheet with parchment paper. **Note:** *parchment paper is the preference here; non-stick liners prevent the evaporation of the water necessary for the clusters to form.*

In a medium bowl, combine the granulated sugar with the hot water. Whisk until the sugar is melted. Coarsely chop the pistachios and add to the sugar water. Toss to coat. Add the raw sugar. Toss again to evenly coat the pistachios.

Spread the pistachios on the lined cookie sheet and bake until the sugar is melted and bubbling, and the nuts are toasted, 8 to 10 minutes. Remove the sheet from the oven, carefully toss the pistachios to re-coat with the melted sugar and return to the oven for no more than 2 minutes, watching carefully to prevent the sugar from burning. Remove from the oven and carefully slide the parchment onto a wire rack to cool. When cool and hardened snap the nuts into clusters. Serve or store in an airtight container.

**Chef's Note:** *Humidity will affect the results of your clusters. In a humid environment, parchment paper is highly recommended as a sheet liner. Clusters may still be a bit tacky when cool.*



*courtesy of [www.TheresAChefInMyKitchen.com](http://www.TheresAChefInMyKitchen.com)*