

Sweet Chili Pistachios

Swick

Makes 2 cups | Active Time: 15 minutes | Total Time: 12 hours

Chef's Notes

Candied pistachios make a great on-the-go snack or as a topping for salads.

Step 1: Preparing the Pistachios

- 2 cups raw pistachios
- 4 to 6 cups water
- 1 tbsp onion granules
- 1 tbsp garlic granules
- 1 1/2 tbsp Chili Powder
- 1/2 tsp cayenne
- 3 tbsp maple sugar

To prepare the pistachios, soak them in water for 3 to 4 hours to soften. Strain, reserving the pistachios and discarding the liquid.

To add the seasonings, place the pistachios in a mixing bowl with the remaining ingredients and toss well.

Note: We used this recipe for the Chili Powder.

Step 2: Dehydrating the Pistachios

To complete the recipe, set the dehydrator at 115°F (45°C). Spread an even layer of pistachios on the dehydrator trays, leaving room for air circulation. Continue to dehydrate for 7 to 10 hours or until crisp.

Store the pistachios in a sealed container and refrigerate to retain crispness.