



MAPLE GLAZED WALNUTS

2 cups walnut halves

1/3 cup pure maple syrup

1/8 tsp salt

Preheat a dry skillet over a medium-high heat. Add the walnuts, maple syrup and salt. Cook, stirring frequently, until the syrup is caramelized and the nuts are toasted, about 3 minutes. Let cool before storing.

Chopped, these walnuts are a great addition to salads.

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