

Sugar Roasted Almonds - Traeger

Today were taking almonds and a few ingredients and turning them into Traeger Sugar Roasted Almonds. This is a crowd pleaser that your family will come to request for all those great family events. Sweet and wood fired, that's good stuff right there. Happy Cooking, Chef J

Chef Jason K. Morse, CEC | Ace Hardware Grilling Expert | Owner, 5280 Culinary

Yield: 1 Pound

Prep time: 10-15 Minutes Prep

Cooking time: 1 Hour

Cooling time: 2 hours

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
1 Pound	Almonds, Roasted, Salted	
1 Cups	Sugar, Cane, Granulated	
2 tsp	Cinnamon, Ground	
½ tsp	Allspice, ground	
2 ea	Eggs, Lg, egg white ONLY	
1 tbsp	Water, room temp	

Prep Directions:

Be sure to buy the fully roasted and salted almonds

We use granulated cane sugar for a better and deeper flavor

Cooking Directions:

Load your Traeger with Reserve Blend Pellets and heat to 325°

In a medium sized mixing bowl, whisk together the following:

Sugar, Cinnamon and Allspice

In a large mixing bowl, whisk together the following:

Egg whites, water

Whisk until soft peaks start to form

Add the almonds to the egg white mixture and mix well to combine and coat the nuts with the egg whites

Add the sugar mixture to the nuts and mix well to ensure all the nuts are well coated with the sugar mixture

Spread the pecans onto a perforated grilling pan

Open the lid/cover and load the nuts into the Traeger, on the bottom grate, close lid/cover

Keep the temperature the same during cooking to ensure consistent temp and easy recovery during cooking

After 15 minutes, open the Traeger and stir the almonds using tongs

Repeat the stirring process 3 more times or until almonds are evenly roasted and to your desired doneness

Open the lid/cover and remove the pan using tongs, towels or heat proof gloves

Stir one last time to start the cooling down process

Place pan onto a cooling rack and allow to cool for about 2 hours

Store in a zipper bag in a cool, dry location

Shelf life is 4 days (if they last that long)

Grills / Grill Gear Used:

Traeger Ironwood, 885

Ace SKU – 8030462

Reserve Blend Pellets

Ace SKU - 8015887

Grilling Pan, Perforated

Ace SKU - 8212441