

Hazel's Glazed Almonds

Concocted (circa 1972) by Hazel A. Thomas-Bottrell as a traditional Christmas gift to friends and family. Ed & Hazel make about 18-20 lb of these almonds every year

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2 Cups	Whole Almonds (raw)
1 Cup	Granulated White Sugar
$\frac{1}{2}$ Stick	Butter (2oz. or 4 Tbsp)
1 tsp	Pure Vanilla
	Salt, Tin Foil & Cookie Sheet

1. Put ingredients in a medium sized saucepan on medium-high heat and stir constantly with a wooden spoon. Oven proof mittens are highly recommended. Sugar and butter will combine and coat the almonds in a very coarse texture for a few minutes and then the sugar will begin to caramelize.
2. Usually the almonds will make a popping sound after 6-8 minutes and the mixture will become quite syrupy. The almonds will be ready about 1-1 $\frac{1}{2}$ minutes after the first pop.
3. Put in the vanilla and stir for a few seconds. Scrape out onto tin foil laid on top of a cookie sheet.
4. Spread out almonds into a single layer with the wooden spoon and sprinkle with salt.
5. When cool, break-up into single-almond pieces with the back of a spoon.

Other details in case you're interested:

- 2-Cups Almonds weighs 10.5 oz
- 1-Cup Sugar weighs 7.5 oz
- Each batch produces about 20 oz of glazed almonds before 'breaking-up'
- For volume production, plan on a maximum of 4-6 batches an hour + break-up time and rotate the saucepan and spoon every 3-4 batches.