



Crispy Citrus-Candied Pistachios

This recipe takes advantage of Fresh Lemon Syrup, which doesn't contain any added water or juice, helping the pistachios toast up extra crisp and crunchy. The syrup's subtle acidity brightens the darker notes of the roasted nuts and caramelized sugar, keeping the overall flavor fresh and light, perfect for sprinkling over spring salads and fruity desserts, or just snacking out of hand.

Ingredients

5 ounces (1 cup; 140g) shelled pistachios (see note)

1 1/4 ounces (2 tablespoons; 35g) Fresh Lemon Syrup

1 ounce (1/4 cup; 25g) powdered sugar, preferably organic

1/8 ounce (1 tablespoon; 4g) freshly grated lemon zest (optional)

Directions

Adjust oven rack to lower-middle position and preheat to 350°F. Combine pistachios and lemon syrup in a small bowl, stirring to coat. Spoon onto a rimmed aluminum baking sheet lined with parchment (not waxed paper or aluminum foil). Toast pistachios until deep amber in color, 12 to 15 minutes; the acidic syrup browns dramatically, which makes the pistachios difficult to judge by eye, but don't mistake this for burning.

Sift powdered sugar into a medium bowl and whisk with lemon zest, if using. Add hot pistachios and toss to coat. Set aside until cool and crisp, about 30 minutes. Store in an airtight container for up to 3 months at room temperature.

Special Equipment

Rimmed aluminum baking sheet

Notes

To our surprise, this recipe works equally well with raw or roasted pistachios, so use whatever's easiest to find, or try pecan halves instead (these are better raw). Other nuts, like almonds and hazelnuts, aren't porous enough to absorb the syrup, so they won't crisp up the same way.