

Almond Pecan Corn

2 cups pecan halves, lightly toasted
2 cups unblanched almonds, lightly toasted
8 cups plain popped popcorn
2 cups white sugar
1 cup golden corn syrup
2/3 cup water
2 teaspoons kosher salt
1 pound unsalted butter

1. Combine popcorn and nuts in a large bowl and toss to distribute nuts. Line 2 large baking sheets with foil or parchment paper and set aside.
2. Combine sugar, corn syrup and water in a large heavy saucepan (non-stick makes clean-up easier) and bring to a boil over high heat. Wash down any sugar crystals clinging to the sides of the pan with a pastry brush dipped in cold water. Clip a candy thermometer to the side of the pan, making sure that the tip does not touch the bottom of the pan. Add the salt and butter and continue cooking on high heat, without stirring, until candy thermometer registers 280-300° F. Do not leave the stove while this mixture is cooking. If it looks golden brown at 280° F remove from heat, if still pale, continue cooking to 300° F.
3. Wearing oven mitts carefully pour the hot syrup over the popcorn and nut mixture. Using two wooden spoons, sprayed with Pam, toss well to coat the mixture with the caramel. Spread the mixture into a thin layer on the foil lined baking sheets. Cool completely before breaking into bite size pieces. Store in an airtight container until ready to package for giving.

This keeps well in an airtight container for about 2 weeks.