

# SOBON ESTATE



## SPICED NUTS

1-1/2 cup sugar (can white, brown or confectioners' sugar)

1/2 tsp. salt

2 Tbsp. corn syrup

1/2 cup **Sobon Estate Zinfandel Port**

1/2 tsp. cinnamon

2-3 cups walnut halves or pieces (can also use almond, hazelnuts, pecans, etc.)

Heat **Sobon Estate Zin Port** to boiling point, add sugar, corn syrup and salt, mix well. Cover pan and bring to boil; let boil for 3 minutes. Remove lid and continue boiling until syrup reaches soft-ball stage (230-240°F on candy thermometer). Remove from heat and fold in spices and walnuts. Let dry before serving. They will keep fresh for several weeks if kept in an airtight container. They can even be frozen.

Fill a pretty wine glass or clear container with nuts and cover with plastic wrap. Add a bottle of the wine you used to make the nuts for a perfect gift.