**Candied Walnuts**

**Ingredients:**

1# walnuts, chopped

½ cup butter

2 Tbsp. hot sauce

2 Tbsp. Worcestershire sauce

1 cup brown sugar

**INSTRUCTIONS**

1. Melt the butter in a saucepan. Add the sugar and cook until dissolved.
2. Add the hot sauce and Worcestershire.
3. Add the nuts and stir to coat.
4. Spray a ½ sheet pan and spread the mixture out evenly. Put in the cooler to harden.
5. Once the sugar hardens, break apart and put into a plastic container.