



Pine Nut Brittle with Rosemary

Ingredients

- 2 cups sugar
- 2 1/2 cups pine nuts
- 8 tablespoons (one stick) unsalted butter
- 1 tablespoon finely chopped fresh rosemary
- 1 tablespoon finely ground sea salt

Directions

Place the sugar in a large, heavy saucepan over high heat and stir with a wooden spoon until sugar begins to melt. Lower the heat to medium-high and keep stirring just until the sugar is melted. Stop stirring and watch for it to turn a medium caramel color. About 10 minutes total.

Stir in pine nuts, and then butter. Allow pine nuts to cook for about two minutes, stirring constantly. Stir in half of the rosemary and half of the sea salt.

Turn the mixture out onto a sheet pan lined with parchment paper, and spread it evenly to the desired thickness with a wooden spoon or stiff rubber spatula. Sprinkle remaining rosemary and salt on top, while brittle is still warm.

Allow to cool completely--at least one hour--then break the brittle into pieces and store in an airtight container at room temperature. If your brittle isn't brittle enough to break into pieces, pop it in the freezer for 10 to 15 minutes, until it hardens enough to snap easily.