



# OCR

ORTHOPAEDIC & SPINE  
CENTER OF THE ROCKIES

FROM THE OCR FAMILY'S *kitchen* TO YOURS

## Crystallized Nuts

### Ingredients:

- 2 ½ c. brown sugar
- ½ c. cream or half and half
- 2 tbsp. butter
- 1 tsp. cinnamon
- ¼ tsp. salt

### Directions:

Combine all ingredients and boil over medium heat. Cook until mixture reaches a temperature of 244 degrees (stirring constantly). Remove from heat.

Quickly add vanilla & whole nuts. Continue to stir until candy mixture grains on the nuts. Spread onto wax paper. After hardened – break and store in air tight container.

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FORT COLLINS | LOVELAND | GREELEY | LONGMONT | LAFAYETTE | WESTMINSTER