

## Chile Crisp Candied Nuts / Spicy Sweet Lemongrass Nuts

Updated recipe: 11/21/23 – If you're new to Vietnamese Sate Sauce, know that it isn't a peanut sauce. It's a cross between chile crisp and X.O. sauce. It features lemongrass, nori, shallot, and chile. It's finely textured and coats the nuts with a delicious citrusy, umami, spicy coating. If you use chile crisp, skip the fermented black beans in the jar; they're too big to adhere to the nuts well. This recipe has two names because it depends on you season the nuts.

Makes 1 cup

1 cup raw pecans or walnuts  
2 teaspoons chili crisp or Vegan Sate Sauce (from [Ever-Green Vietnamese](#), page 40)  
1/8 teaspoon fine sea salt, or 1/4 teaspoon Diamond Crystal kosher salt  
3 tablespoons confectioner's (powdered) sugar, plus more as needed

Preheat the oven to 350F with a rack in the middle position. Line a baking sheet with parchment paper or a silicone baking mat.

In a medium bowl, stir together the pecans with the chili crisp (or sate sauce) to coat the nuts well. Sprinkle in the salt and give the mixture a few stirs to distribute. Sprinkle on the confectioner's sugar and stir to combine. There should be few patches of white after the sugar is absorbed. Taste a bit of the coating mixture to verify that you like the flavor. If you need to balance the sweet, spicy, savory flavor, add salt by the pinch or confectioner's sugar by the ½ teaspoon.

Dump the nuts onto the prepared baking sheet, spreading them out. Bake for 10 to 14 minutes, stirring twice, until the notes are golden brown and encrusted with sugary bits. Let cool completely on the baking sheet before serving or storing in an airtight container.

### Notes

Double the recipe if you like.

Roasting different kinds of nuts? Because nuts roast at different rate, roast different kinds separately and then combine them to serve as a mixed nut bowl.