

Recipe adapted from [Uzbek National Cuisine](#).



Shakarli Bodom—Sugar-coated Almonds

2 c sugar
1/2 c water
19 oz. almonds
1 t butter

In a large saucepan add the water and 1-1/2 c sugar. Bring the mixture to a boil. Add the almonds to the boiling syrup and stir continuously for 10 to 12 minutes. Next add remaining sugar and butter, stirring vigorously for 4 minutes. Remove almonds from the stove and pour onto a parchment lined baking sheet to dry. Serve immediately or store in a air-tight container.