

Kombu Kisses

Makes 20-30 pieces

¼ to ½ oz. kombu cut into bite sized pieces

2-4 Tbsp. maple syrup

½ cup shelled pistachios- crushed to a fine powder with no chunks

1. Rehydrate kombu until leathery, just a minute in a bowl of water and then dried off with a towel. Kombu should feel bendable, but not very slimy.
2. Coat kombu on both sides with maple syrup
3. Dip each piece of mapled kombu into very finely crushed up pistachio nuts. The finer the pistachios, the better they will stick onto the candy.
4. Dehydrate either in a dehydrator at 120 degrees or turn on the oven to 200 and then turn it off when putting the kombu kisses into the oven. Kisses are done when they are crunchy. Enjoy as a treat anytime! Can be stored in an airtight container.