



**Chickpea brittle** is a crunchy, salty-sweet treat from Sicily.

## A Sicilian Snack via Scotland

**T**he trendy Leith neighborhood of Edinburgh, Scotland, is better known for its abundance of pubs, but as of recently you also can grab excellent Sicilian snacks to go with your pint of lager. Sicilian native Michele Russo uses imported ingredients to make a wide array of nut and seed brittles, which he sells from a streetside stand called Tipico Handmade Sweets. Our favorite was the nutty-savory-sweet toasted chickpea brittle. Russo's products aren't available in the U.S., but it's easy to make your own. In a medium saucepan over medium-high, combine **1 cup white sugar** and **2 table-**  
**spoons each honey and**

**water.** When it bubbles, stir once, then cook without stirring until deep mahogany brown, 6 to 8 minutes. Off heat, fold in **1 teaspoon kosher salt** and **6 ounces** (about 2 cups) **roasted, salted chickpea snacks** (sold bagged in the snack aisle). Pour into an 8-inch square baking pan coated with cooking spray, pressing it evenly. Cool completely, then invert onto a cutting board and break into chunks.