COCONUT CANDY

INGREDIENTS

<u>Set 1</u>
2 c. sugar
1 T. butter
4 ½ c. grated, fresh coconut (2 coconuts makes about 4-5 cup. I would buy 3 if in the states, preferably at an Asian store. Most of the time, at least one coconut has spoiled).

Tools: *cleaver or machete,   kamyo,   newspaper,   cup, 2 large plastic bowls,   large frying pan (non-stick would work best),   long wooden spoon,   tin foil,   non-stick pan spray*

DIRECTIONS

MAKING THE CANDY

1. Heat the frying pan (a non-stick works great for easy clean-up and easy stirring) on medium.
2. Pour sugar into the pan and allow it to gradually melt. Stir constantly.
3. Add the butter when the sugar is partially melted.
4. Lower the heat. You need to melt all the chunks of sugar without burning it.
5. Carefully break the chunks of sugar apart by softly pressing on it with the thick edge of a wooden spoon.
6. Once all pieces of sugar have dissolved, increase the heat a little bit.
7. When the sugar is a really dark brown, add the coconut and stir.
8. The candy should be sticky. There should be more coconut than sugar.
9. Remove from the heat.
10. Pour the candy into a non-heat conducting – durable plastic bowl.
11. As the candy cools, it will thicken. Place in fridge for a few minutes to speed up the cooling process.
12. Spray a sheet of tin foil with pan spray.
13. Once coconut candy is slightly warm, form into one inch balls.
14. Let cool completely.

Recipe from REMEMBER GUAM by Paula Quinene of PaulaQ.com.