

Fragrant Mixed Nuts with Rosemary

Serves 6 to 8

Slightly sweet and slightly spicy, these nuts are easy to prepare and make a satisfying snack when guests gather for dinner. You can toast the nuts up to 3 days in advance, but don't toss with the rosemary leaves. Let cool, then place in an airtight container and store at room temperature. Just before serving, wrap the nuts in aluminum foil and warm in a 350°F oven. Toss with the rosemary leaves and serve.

Ingredients:

- 1 lb. assorted raw mixed nuts
- 2 Tbs. unsalted butter, melted
- 2 Tbs. canola oil
- 2 Tbs. firmly packed light brown sugar
- 1/4 tsp. cayenne pepper, plus more, to taste
- Kosher salt, to taste
- 4 fresh thyme sprigs
- 2 fresh rosemary sprigs, plus 2 Tbs. rosemary leaves

Directions:

Preheat an oven to 350°F. Line a baking sheet with aluminum foil. In a large bowl, combine the nuts, butter, oil, brown sugar, cayenne and salt and toss to coat well. (If you prefer spicier nuts, add more cayenne, to taste.) Spread the nuts out on the prepared baking sheet and top with the thyme and rosemary sprigs. Transfer to the oven and toast the nuts, stirring occasionally, until they are slightly darker in color, 20 to 25 minutes. Discard the herb sprigs. Transfer the nuts to a bowl and toss with the rosemary leaves. Let cool for 5 to 10 minutes. Serve warm or at room temperature.

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