



Sweet & Spicy Roasted Nuts

INGREDIENTS

- 1 ½ cups mixed unsalted nuts: almonds, pecans and cashews (6 ounces)
- 2 teaspoons light brown sugar
- 1 teaspoon minced fresh thyme
- ½ teaspoon chipotle powder ★
- 1 tablespoon unsalted butter, melted
- kosher salt

DIRECTIONS

Position rack in the center of oven and heat oven to 350° degrees. Spread the nuts on a rimmed baking sheet and roast until nuts are toasted and fragrant, about 10 minutes. While nuts are roasting, combine the sugar, thyme, chipotle powder and ½ teaspoon salt in a small bowl. Transfer hot nuts to a large bowl, add the melted butter, and toss well. Add the sugar mixture and toss again to coat evenly. Season with more salt to taste. Let cool and serve at room temperature.

★ J.NOELLE NOTES

Chipotle powder is available by mail order at www.penzys.com. You can also substitute cayenne pepper in a pinch.



Curry Cashews

INGREDIENTS

- 1 ½ cups whole unsalted cashews (6 ounces)
- ½ teaspoon **each**: ground coriander, ground cumin, ground tumeric, kosher salt
- ¼ teaspoon cayenne pepper
- 1 tablespoon unsalted butter

DIRECTIONS

Position rack in the center of oven and heat oven to 350° degrees. Combine the cumin, coriander, tumeric, salt and cayenne pepper in a small bowl or ramekin. Place the butter in an 8- or 9-inch pie plate or cake pan and put in the oven. After a few minutes, check to see if the butter has melted. After the butter has melted, remove the pan and add the cashews and spice mix. Toss until the nuts are completely coated with butter and spices. Shake pan to spread out nuts, return pan to oven and bake until nuts are toasted and fragrant, about 12 minutes, stirring once or twice during cooking. Let cool and serve at room temperature.



Rosemary Almonds

INGREDIENTS

- 1 ½ cups whole unsalted almonds (6 ounces)
- 1 clove garlic, minced or pressed
- 1 tablespoon minced fresh rosemary
- 2 teaspoons Worcestershire sauce
- 1 tablespoon unsalted butter
- kosher salt

DIRECTIONS

Position rack in the center of oven and heat oven to 350° degrees. Melt butter in a large nonstick skillet over medium-high heat. Add the garlic and rosemary and stir a few seconds until fragrant. Add the almonds and salt to taste (be generous) and stir about 1 minute or until the almonds are well coated with butter and spices. Pour in the Worcestershire sauce and stir the almonds until glossy, about 1 minute. Pour nuts on to a rimmed baking sheet and place in the oven; bake until nuts are toasted and fragrant, about 8 minutes. Let cool and serve at room temperature.