

Recipe

Title: SWEET & SPICY ALMONDS



Ingredients

2 ½ c. almonds

¼ c. granulated sugar

1 ½ tsp coarse salt

1 tsp cayenne pepper

1 T honey

1 T water

1 tsp olive oil

Directions

1. Preheat oven to 350°.

2. Spread almonds onto a rimmed baking sheet.

 Toast until fragrant. About 10 minutes.

3. While almonds are toasting, combine sugar, salt, and

 cayenne pepper in a large bowl.

4. In a large skillet, over medium heat, cook honey, water,

 and olive oil, stirring until combined - one minute.

5. Add almonds to the skillet and toss to coat.

6. Transfer nuts to the sugar mixture bowl (do not scrape

 extra glaze into the bowl) and toss to coat.

7. Cool in a single layer.

Serves: 10 Prep Time: 10 min. Cook Time: 15 min.

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