



Spice Roasted Holiday Nuts

WINE PAIRING: Cuvée Brut 2019



Spice Roasted Holiday Nuts

By Chef Nils Noren

6-8 Servings

2 Tbs. Olive oil

1 Tbs. White Sugar

1 Tbs. Mild Curry Powder

4 Rosemary Sprigs

7 oz. (about a cup) of unsalted mixed nuts of your choice: Almonds, Cashews, Pecans, Walnuts, Hazelnuts.

Sea salt to taste

On the stove, preheat a 10-12 inch skillet on medium heat for about a minute.

Add oil, curry powder, sugar, and rosemary sprigs.

Stir with a spoon until sugar is dissolved, 2-3 minutes.

Add nuts, and stir to combine and to ensure even cooking.

Roast for 5-7 minutes.

Remove pan from stove. Let cool for a minute, add salt to taste.

Enjoy warm, or let cool completely in the pan. (they'll crisp up as they cool)

Nuts can be stored in an airtight container at room temperature for up to 4 weeks.

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