

Rosemary Cashews by Lynn's Recipes



Lynn demonstrates how to make Rosemary Cashews a great snack or appetizer. These are very easy to make and super delicious. Adapted from Barefoot Contessa.

Ingredients:

- 1 pound raw, unsalted cashews (you can also use roasted, unsalted cashews, if you prefer)
- 2 Tablespoons minced fresh rosemary leaves
- ½ teaspoon cayenne pepper
- 2 teaspoons light brown sugar
- 1 Tablespoon kosher salt
- 1 Tablespoon unsalted butter, melted

Preheat oven to 350°.

Spread the cashews out on a sheet pan. Toast in the oven until warm, about 5 minutes.

In a large bowl, combine the rosemary, cayenne, sugar, salt and butter. Thoroughly toss the warm cashews with the spiced butter.

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