

Spiced Nuts by Lynn's Recipes



Lynn demonstrates how to make Spiced Nuts. These would be a great appetizer for a party. Adapted from Nigella Lawson.

Ingredients:

- 2 heaping cups mixed nuts
- 1-1/2 teaspoons garam masala
- 1 teaspoon celery salt
- 2 Tablespoons olive oil
- 2 Tablespoon light brown sugar
- 3 sprigs fresh rosemary, finely chopped to make about 3 teaspoons
- Pinch salt

Put a large frying pan on medium heat. Line a large baking sheet with foil.

Put the nuts into the warm pan and toss around for about 3 minutes until they are lightly toasted.

Add the olive oil, sugar and rosemary and stir again to mix. When the nuts have darkened and well coated, transfer to the prepared aluminum foil lined pan and sprinkle with salt to taste.

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