



## Kal's Spiced Almonds

### Nuts Ingredients

- 2 C. blanched whole almonds
- 2 T. peanut oil (keep the oil in your fridge so it doesn't spoil over time - bring to room temperature before proceeding)
- ½ C. granulated sugar (REMOVE 1 TBSP to toss with the spices below)

### Spice Mix Ingredients

- 1 Tbsp sugar (Removed from the ½ cup you use to cook the nuts)
- 1 ½ tsp. ground cinnamon or cumin
- 1 ½ tsp. kosher salt
- 1 tsp. crushed red pepper flakes (more if you love spicy - the original recipe called for 2 tsp.)

### Instructions

FOR THE NUTS: place in a 2-quart sauce pan and mix together well.

Line a quarter-sized rimmed cookie sheet with parchment and have it ready to go. Also take out a quart sized metal bowl for the cooked nuts

FOR THE SPICE MIX: measure all ingredients in a small dish and set aside before you start cooking the nuts.

Mix nuts, oil and sugar together in a 2-quart metal sauce pan - do not use nonstick. Stir constantly over low to low/medium heat until the sugar is caramelized. Stir for a while, let it sit for 30 seconds, stir well, let it sit over and over until some pop and the color is dark brown. I actually timed this and it takes me a half hour of stirring and watching! I use low heat and sometimes a little more than that, but I always turn it down.

Pour the toasted into a small mixing bowl and stir well, then carefully add the spice/salt mix until everything is coated. If there is remaining oil in the pan where you cooked the nuts, do not add it to the mixing bowl. I use the side of my silicone spatula to keep separating the nuts while they are hot for about 5-7 minutes.

Pour the contents of the mixing bowl onto a small parchment lined quarter sized rimmed cookie sheet. Again, do not add any oil that separates out. With the side of your heat-resistant spatula,

try to keep the nuts from sticking together. Keep on doing this, but once you can touch the nuts (they will still be warm) separate the nuts that might still be sticking together with your hands. They look a little oily but this dissipates as they cool. Cool well and package to freeze, eat or gift. The nuts freeze well once cooled and make incredible hostess gifts.

THESE ARE ADDICTING so don't say I didn't tell you so! My daughter Rachel had good feedback and thought I should add toasted sesame seeds when I put them in the quarter sheet pan while they are still sticky. I just might try that!