

Gifts from the Kitchen

Variations on Spiced Roasted Nuts and Seeds

These are a perfect gift for any nut-lover on your list! Package them in small plastic bags, or in small lidded jars.

Spicy Roasted Nuts

Ingredients:

4 cups nuts (almonds, pecans, walnuts, etc.)
1 1/2 Tablespoons oil
1 1/2 teaspoons chili powder
1 teaspoon kosher salt

Preheat oven to 300 degrees. Mix all ingredients thoroughly in a bowl. Pour onto a baking sheet and spread evenly. Roast in oven for about 10-12 minutes. Cool before packaging. Makes 4 cups.

Maple Glazed Nuts

Ingredients:

1 1/2 cups unsalted walnuts or pecans
3 tablespoons maple syrup
1/4 teaspoon salt
1/8 teaspoon cayenne pepper
1/4 teaspoon cinnamon

Preheat oven to 375 degrees. Mix all ingredients thoroughly in a bowl. Pour onto a baking sheet and spread evenly. Roast for 8 to 12 minutes, stirring every 2 to 3 minutes, until browned and shiny. Cool.

Curry Spiced Walnuts

Ingredients:

1 Tablespoon oil
1 cup walnuts
1/2 teaspoon curry powder
1/2 teaspoon chili powder
1/2 teaspoon cumin
1/4 teaspoon chili flakes
salt and pepper to taste

Heat oil in skillet on medium heat. Add walnuts and stir well. Sprinkle spices over walnuts and stir until well coated. Cook for 5 minutes or until toasted. Season to taste and let cool.

Rosemary Sesame Nuts

Ingredients:

2 cups nuts
1 large egg white
2 Tablespoons sesame seeds
1 teaspoons salt
1 teaspoon dried rosemary

Preheat oven to 300 degrees. In a bowl, whisk the egg white until slightly frothy. Mix in seeds, salt, and rosemary. Add pecans and toss to coat. Spread out on a baking sheet. Bake 20-25 minutes the coating is dry. Cool completely. Makes 2 cups.

Soy Roasted Nuts

Ingredients:

2 1/2 cups nuts and/or seeds (almonds, pecans, walnuts, pumpkin seeds etc.)
1-2 Tablespoons soy sauce
1/2 teaspoon cumin
1/2 teaspoon ground coriander
1/2 teaspoon garlic powder

Preheat oven to 300 degrees. Mix all ingredients thoroughly in a bowl. Pour onto a baking sheet and spread evenly. Roast in oven for about 10-12 minutes. Cool before packaging. Makes 2 1/2 cups.

Honey Pepper Pecans

Ingredients:

1 cup pecans
1/4 cup honey
1/4 teaspoon black pepper

Cook pecans, honey and pepper in skillet on medium-high heat for 4 minutes or until mixture simmers and is foamy. Spread onto a greased baking sheet, separating slightly with a fork. Cool completely. Makes 1 cup.

