



Rosemary Spiced Nuts

Maybe you've covered all the big stuff for your holiday party, but what about a snack that fits the mood perfectly? This special spiced nut recipe delivers a gorgeous depth of flavor that is sure to wow the crowd.



Ingredients

1 lb. (4 cups) mixed unsalted nuts (such as pecans, cashews, walnuts, almonds or hazelnuts)
1/2 tsp. ground coriander
1/2 tsp. ground cumin
2 Tbsp. unsalted butter
2 Tbsp. dark brown sugar
2 Tbsp. chopped fresh rosemary
1/4 tsp. cayenne
1 1/2 tsp. kosher salt

Directions

Position a rack in the center of the oven and heat the oven to 350°F. Scatter the nuts on a rimmed baking sheet and bake, shaking the sheet a couple of times during baking, until the nuts are nicely toasted, 10 to 15 minutes.

Meanwhile, set a small heavy skillet over medium-high heat. Sprinkle in the coriander and cumin and toast until aromatic, about 30 seconds.

Remove the pan from the heat and add the butter, brown sugar, rosemary, and cayenne. Return the skillet to low heat and stir until the butter melts and the sugar dissolves, 2 to 2-1/2 minutes. Keep warm.

Tip the nuts into a large, warmed bowl. Pour the warm spiced butter over the nuts and add the salt. Stir until the nuts are well coated. Taste for seasoning and add more salt if necessary. Let the nuts cool completely.

NOTES:

The nuts can be made up to a week in advance. Store in an airtight container.

You can use any combination of unsalted nuts you like but avoid Brazil nuts and Macadamia nuts. Their high oil content makes the coating slide off them.