

Sweet & Spicy Almonds

2-1/2 cups unblanched almonds

1/4 cup sugar

1 Tb. honey

1 tsp. olive oil

1 tsp. cayenne pepper

1-1/2 tsp. coarse salt

Preheat oven to 350.

Spread almonds on a rimmed baking sheet and toast for about 10 minutes.

In a bowl, combine sugar, salt and cayenne pepper. In a large pan, heat the honey with a little water with olive oil and stir to combined. Add in almonds. Toss to coat. Transfer nuts to sugar mixture.

Cool.

