



SPICED ALMONDS

This is our go-to snack.

Please note that the quantities in the recipe below are just guidelines. Almonds will absorb oil at different rates based on their natural oil content. At the same time the Rub will not stick well if the almonds are too dry. Just play with the quantities a bit to get the almond just the way you like them best.

Makes 1 lb

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| 1 lb | Almonds, whole, raw | Place raw, whole almonds on a cookie sheet and dry-roast in a preheated oven at 375 F for 15-18 minutes. Half way through the roasting time mix the almond and rotate the cookie sheet to ensure even roasting. |
| 2 tbsp | Vegetable Oil | Place the almonds in a large bowl and add the oil. With a large spoon mix well to coat all the almonds. |
| 2 tbsp | Till's Rub | Add the rub and mix well to coat. Let cool completely. Once the almonds are cool you may have to add a bit more oil to make the rub stick better (see note above). |

To step it up a bit, coat a fresh rosemary sprig and/or thinly sliced garlic with olive oil and add them to the almonds during roasting. Add the rosemary and/or garlic to the bowl before you add the oil and Till's Rub. Instead of vegetable oil use extra virgin olive oil and follow the steps above.

