

Rosemary Almonds

Ingredients:

1 tbsp. Unsalted Butter
1 clove grated Garlic
1 tbsp. minced
Fresh Rosemary (no stems)
1 ½ cups Whole
Unsalted Almonds
Kosher, Salt, to taste
2 tsp. Worcestershire Sauce

Directions:

Preheat oven to 350 degrees. Melt the butter in a large, non-stick skillet over medium-high heat. Add the garlic and rosemary and stir. Add the almonds and salt, to taste, and stir until almonds are well-coated. Mix in the Worcestershire and stir about a minute until the nuts are glossy. Pour nuts on to a sided baking sheet, lined with parchment. Bake until nuts are toasted and fragrant, about 8 minutes. Cool before serving. They can be stores in an airtight container for 2 days.

Serves 12