

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



Rosemary Roasted Nuts

2 cups of mixed nuts, such as cashews, walnuts, pecans, and almonds
4 tablespoons (1/2 stick) butter
1/3 packed brown sugar
1 teaspoon chopped fresh rosemary
Coarse salt

- Preheat oven to 350F.
- On a rimmed baking sheet, roast nuts until golden, 12-15 minutes.
- Line another baking sheet with parchment paper, set aside.
- In a large skillet, heat butter, sugar and rosemary over medium-high heat.
- Add nuts; stir until butter mixture is golden brown, about 3 minutes.
- Spread nuts on prepared baking sheet; season with salt.
- Cool to room temperature, tossing occasionally, about 15 minutes.

Courtesy of Everyday Food, Dec. 2007

