

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

One of our favorite winter recipes:



Sweet and Salty Rosemary Nuts

2 cups each: whole, raw almonds; pecan halves; walnut halves; roasted cashews
2 tablespoons melted unsalted butter
1/3 cup maple syrup
1/4 cup packed brown sugar
3 tablespoons orange juice
4 tablespoons fresh rosemary, chopped and divided
Kosher salt
Chipotle or cayenne pepper, to taste

Directions:

- Preheat the oven to 350° and butter a baking sheet. Combine the nuts in a large mixing bowl. Mix the butter, syrup, sugar, orange juice, and half the rosemary, and toss over the nuts.
- Spread the nuts out in a single layer on the baking sheet. Season with 2 teaspoons of the salt and the cayenne or chipotle.
- Roast the nuts for about 20 to 25 minutes, stirring occasionally, until they are golden brown. Remove from the oven and sprinkle with the remaining rosemary and additional seasoning to taste.

