

TWO ROAST NUT SNACKS

Serves many.

By Dennis W. Viau; original recipes.

There are two nut snacks I keep in my home—roasted pecans and smokehouse almonds. They are so easy to prepare, I make them myself. I save money and my snacks don't have any additives, like maltodextrin.

Note: I use the jar I store them in as a measuring vessel, preparing only enough nuts to easily store.



Roasted Pecans:

Ingredients:

Pecans, about a cup or more
Olive oil or other oil you like, about 2 tablespoons
Salt to taste

Directions:

Heat your oven to 350°F (175°C). Place the pecans in a bowl with the oil. Cover the bowl securely with plastic wrap and gently shake and turn the bowl to coat the nuts evenly.

Spread the nuts on a baking sheet and sprinkle with salt. Roast for 15 minutes. Allow to cool. Store in an air-tight container.

Smokehouse Almonds:

Ingredients:

Olive oil or other oil you like, about 2 tablespoons
½ teaspoon or more Wright's Liquid Smoke*
Whole almonds, about a cup or more
Salt to taste

Directions:

Heat your oven to 350°F (175°C). Place the oil and Liquid Smoke in a bowl. Add the almonds. Cover the bowl securely with plastic wrap and gently shake and turn the bowl to coat the nuts evenly.

Spread the nuts on a baking sheet and sprinkle with salt. Roast for 15 minutes. Allow to cool. Store in an air-tight container.

*The local grocery store shelves Wright's Liquid Smoke in the same area as the bottled marinades.