



SPICED ALMONDS

This recipe can easily be doubled, and also works with other whole nuts such as walnuts, pecans, or hazelnuts. Keep the base of salt and sugar, but play with the seasonings to taste.

- 1 tsp. 5-spice powder
- 2 tsp. salt
- 2-3 tbs. sugar
- 1 egg white
- 2 cups whole almonds

Heat the oven to 325 degrees. Lightly oil a cookie sheet.

In a small bowl, stir together 5-spice, salt and sugar. In a large bowl, whisk egg white just until frothy. Add almonds and stir until they are completely coated with the egg. Stir in spices.

Spread on the prepared cookie sheet in one layer. Bake for 20-30 minutes, stirring occasionally, until lightly toasted. Cool on the cookie sheet; nuts will crisp up once they're room temperature. Store in a sealed container for up to 2 weeks.
