

Roasted Nuts with Balsamic & Thyme

If you are looking for an appetizer that goes perfectly with beer and is also classy enough for wine then you are in luck. These roasted nuts with balsamic and thyme are salty, sweet, savory and sour all in one bite.

Makes 7 C

Ingredients

Canola Oil
3 C Whole Roasted Unsalted Cashews (14 ounces) *
2 C Whole Walnut Halves (7 ounces) *
2 C Whole Pecan Halves (7 ounces) *
1/2 C Whole Almonds (3 ounces) *
1/3 C Pure Maple Syrup
1/2 C Light Brown Sugar (lightly packed)
3 TBS Balsamic Vinegar (good quality)
2 tsp Ground Chipotle Powder*
4 TBS Minced Fresh Thyme Leaves (divided) *
4 tsp Kosher Salt (divided)

Directions

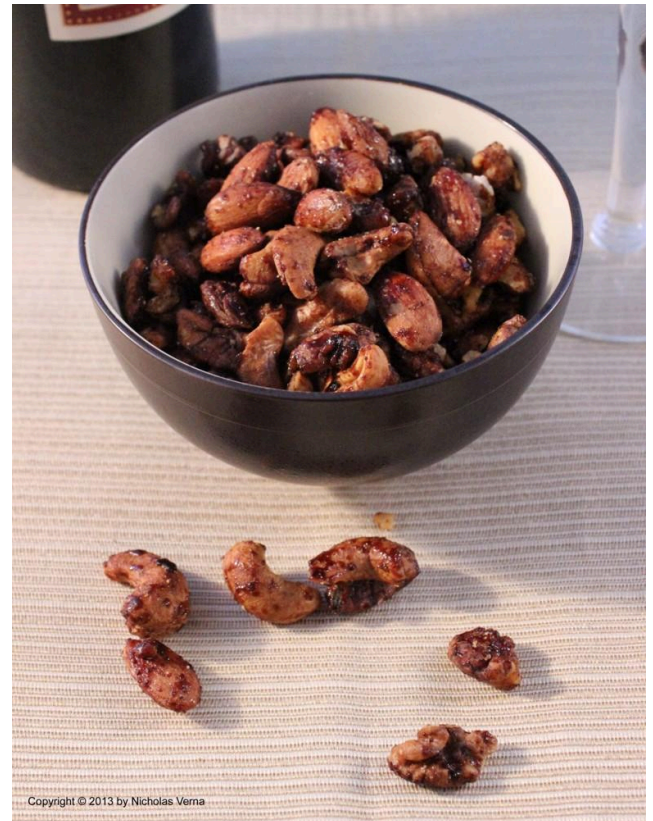
Preheat oven to 350 degrees.

You will need a large rimmed baking sheet to bake the nuts. Cover it generously with canola oil.

In a large bowl mix the nuts, 2 tablespoons of canola oil, maple syrup, brown sugar, balsamic vinegar, and chipotle powder until well coated. Add 2 tablespoons of the minced rosemary and 2 teaspoons of Kosher salt and mix again.

Spread the nuts evenly on the baking sheet. Place the nuts in the preheated oven for 25 minutes stirring every ten minutes. The nuts should be glazed and golden brown. Remove them from the oven and toss with the remaining 2 teaspoons of Kosher salt and 2 tablespoons of minced fresh thyme.

Toss them every 2 to 3 minutes until they reach room temperature. If you do not toss them frequently they will stick together. When they have completely cooled, store them in an airtight container at room temperature or immediately serve them with a glass of wine or a cold beer.



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*** Pronto Substitutes**

Nuts – Use any combination of nuts you would like as long as they are unsalted.

Chipotle Powder – You can substitute chili powder

Fresh Thyme – You can substitute 4 teaspoons of dried thyme but you must add it all to the nuts at the beginning.

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