

## Rosemary Cashews (Serves 8)



Especially good served with Champagne but good enough to eat any time. Makes a wonderful hostess gift during the holidays.

1 lb. roasted, unsalted cashews

2 T minced fresh rosemary leaves

1/2 tsp. cayenne pepper

2 tsp. light brown sugar

1 T kosher salt

1 T unsalted butter, melted

Preheat oven to 350 degrees.

Spread the cashews out on a sheet pan. Toast in the oven until warm, about 5 minutes.

In a large bowl, combine the rosemary, cayenne, sugar, salt and butter. Thoroughly

Toss the warm cashews with the spiced butter and serve warm.