



ROASTED ROSEMARY  
WALNUTS

*Trefethen*

## ROASTED ROSEMARY WALNUTS



*We have received a lot of wonderful recipes from our friends. This one from Rita and Ron Basgall from Chicago's Cabernet and Company, is a delight. Enjoy!*

### **INGREDIENTS**

1 ½ Tbsp Trefethen extra  
virgin olive oil  
2 tsp crushed, dried rosemary  
¼ tsp fine salt  
½ tsp ground red pepper  
2 cups walnut halves

### **PROCEDURE**

1. Preheat oven to 350F. In a small sauce pan, heat olive oil, add rosemary, salt and red pepper, stir until mixed. Spread nuts on baking sheet lined with foil. Pour olive oil mixture over nuts and stir to coat evenly. Roast on middle rack of oven, stirring once or twice until crisp, about 15-20 minutes. Let cool.
2. Enjoy tossed in salad, on a charcuterie board, or on their own.