



TOASTED WALNUTS  
WITH CURRY SPICES

*Trefethen*

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MAKES 2 CUP

*These sweet, spicy nuts can be kept for three to four weeks in an airtight container.*

### INGREDIENTS

3/4 tsp curry powder

3/4 tsp ground cumin

1/4 tsp each: ground coriander,  
ground ginger  
and cayenne pepper

1/8 tsp ground cinnamon

2 cups shelled walnuts, halved

1 Tbsp unsalted butter

3 Tbsp sugar

1/2 tsp salt

oil or cooking spray  
for cookie sheet

### PROCEDURE

1. Mix spices in a small bowl and set aside.

2. Place nut halves in a dry cast-iron skillet over medium heat and cook, stirring frequently, just until the nuts begin to sizzle and become fragrant, 4 to 5 minutes. Add butter and stir until melted. Add spices and stir constantly until they are fragrant and begin to darken, about 1 minute.

3. Add sugar, 1 Tbsp water, and the salt. Continue cooking, stirring occasionally, until sauce thickens and walnuts are glazed, 5 to 6 minutes.

4. Turn nuts onto greased cookie sheet; arrange in a single layer, using two forks to separate individual nuts. Let cool completely and enjoy!