



Rosemary Roasted Mixed Nuts

2 Tablespoons finely chopped fresh rosemary, divided
1/2 teaspoon roasted garlic powder
1 Tablespoon olive oil
2 cups mixed nuts
1/4 to 1/2 teaspoon smoked or sea salt

Preheat oven to 350 degrees F. Line small shallow baking pan with foil.

In a bowl, combine 1-1/2 Tablespoons rosemary, garlic powder and oil. Add nuts; toss to coat. Spread in even layer on baking pan. Bake in preheated oven for 5 to 7 minutes or roasted. Remove from oven; sprinkle with salt; lightly toss with fresh minced rosemary as desired.

Yield: 2 cups

About the Recipe: The wonderful fragrance of rosemary mixed nuts seems almost magical. These nuts are the perfect go-along to serve with your favorite cocktail or beverage. They are also delicious served with the vegetable stew or dandelion salad.