

Curried Nuts

We like cashews, but peanuts or any nut or dried seeds or even fresh pumpkin or squash seeds will do. Feel free to increase or decrease the volume and scale the other ingredients, just make sure to keep a good eye on the nuts when you roast them, so they don't get burnt and leave plenty of room on the baking sheet for the nuts so that they roast evenly

Ingredients

*1 cup shelled nuts or dried seeds
or fresh pumpkin or squash
seeds*

1 1/2 teaspoons salad oil

1 teaspoon curry powder

1/2 teaspoon seasoned salt

1/8 teaspoon garlic powder

Preparation

1. Adjust oven rack to middle position
2. Heat oven to 350°
3. Spread nuts or seeds in a single layer in a shallow baking pan
4. Toast nuts or seeds, stirring often, until slightly darkened, but not burnt (8 to 15 minutes for nuts and dried seeds, and up to 40 minutes for fresh pumpkin or squash seeds)
5. Mix curry powder, seasoned salt and garlic powder in a bowl
6. Drizzle oil on the nuts or seeds, and stir until coated
7. Stir in the seasoning mix
8. Return to the oven for 2 to 3 minutes, stirring often to blend flavors
9. Let stand uncovered for about 5 minutes to cool
10. Serve or store in an airtight container for up to one month.