

Herb Roasted Nuts

The Well Traveled Fork

Servings: 6

Hazelnuts are a large and important crop in Oregon. These are wonderfully addictive and great with cocktails!

- 1 1/2 cups almonds**
- 1 1/2 cups walnuts**
- 1 1/2 cups hazelnuts**
- 1 1/2 cups pecans**
- 1 cup peanuts**
- 3/4 cup maple syrup**
- 1/2 teaspoon chipotle chile powder**
- 1/2 Tablespoon fresh oregano, chopped**
- 1/2 Tablespoon fresh sage, chopped**
- 1/2 Tablespoon fresh thyme, chopped**
- 1/2 Tablespoon fresh rosemary, chopped**
- 3 tablespoons olive oil**
- 1 teaspoon kosher salt**

Preheat the oven to 300°.

In a large bowl, mix the nuts, maple syrup, herbs, chipotle powder, olive oil and salt. Pour the mixture onto a parchment lined half sheet pan. Bake for about 45 minutes, stirring occasionally. Most of the liquid should evaporate. (it will continue to be absorbed while the mixture cools.) Cool before serving. Store in an airtight container.

Per Serving (excluding unknown items): 1098 Calories; 95g Fat (72.9% calories from fat); 28g Protein; 52g Carbohydrate; 12g Dietary Fiber; 0mg Cholesterol; 327mg Sodium. Exchanges: 1 1/2 Grain(Starch); 3 Lean Meat; 17 Fat; 2 Other Carbohydrates.