

# Spiced Walnuts

MAKES ABOUT 1/2 CUP

These tasty, sweet and spicy nuts are a delightful addition to any green salad, so consider making a double batch. 1/2 cup walnuts 1/4 teaspoon grapeseed or canola oil 1/4 teaspoon sugar 1/4 teaspoon ground cayenne Kosher salt

Heat the oven to 350°F. Toss the walnuts with the oil, sugar, cayenne, and a good pinch of salt. Spread them out in a single layer on a baking sheet and bake, shaking the pan occasionally, until toasted and fragrant, 5 to 10 minutes. They'll crisp a little more as they cool.

**MAKE AHEAD:** If you can keep yourself from eating these addictive nuts, you can make them a couple of days ahead. Store them in an airtight container when they have completely cooled.

*Recipe adapted from Stir: Mixing It Up in the Italian Tradition by Barbara Lynch and published by Houghton Mifflin*