

GOOD COOKING

These almonds are given a treatment of spices and a short baking time for amazingly rich flavor and intense crunch.



Spice-Roasted Almonds

Yields 32 servings

1 tablespoon chili powder	½ teaspoon ground coriander
1 tablespoon extra-virgin olive oil	¼ teaspoon ground cinnamon
½ teaspoon kosher salt	¼ teaspoon freshly ground black pepper
½ teaspoon ground cumin	2 cups whole almonds

Preheat oven to 350 degrees. In a medium bowl combine chili powder, olive oil, kosher salt, cumin, coriander, cinnamon and pepper; add almonds and toss to coat. Transfer mixture to a 13 x 9 x 2-inch baking pan.

Bake about 10 minutes or until almonds are toasted, stirring twice. Cool almonds completely before serving. Store in an airtight container for up to five days.

From "The Sonoma Diet Cookbook."