

Cumin Almonds

- 4 cups almonds
- 1 cup + 2 tablespoons sugar
- 3 teaspoons salt
- 3 teaspoons cumin
- 2 teaspoons crushed red pepper
- 6 tablespoons peanut oil

Place almonds in a pot of water. Cover, and bring to boiling. Drain water, and fill pot of almonds with cold water. This will loosen the brown skins, so you can remove them easily by hand.

Combine 2 tablespoons of sugar, salt, cumin, and red pepper. Set aside.

Heat a skillet over medium-high heat. Place peanut oil in the bottom of the skillet, and saute the almonds with 1 cup of sugar poured over them. The sugar carmelizes, and the almonds turn golden-brown.

Combine almonds with spice mixture in a bowl. Can be served immediately or at room temperature.

Serves: 24

Preparation time: 30 minutes

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