

Ginger Curry Candied Almonds

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Ingredients

1 lb. raw unpeeled almonds
4 tbsp. butter
1¼ cup brown sugar
1 tbsp. curry powder
1 (1½") piece ginger, peeled and grated
1¼ tsp. cayenne
Kosher salt, to taste

Directions

Heat oven to 350°. Spread almonds on a parchment paper-lined baking sheet; cook until heated through, about 5 minutes; set aside. Heat butter, brown sugar, curry powder, ginger, and cayenne in a 2-qt. saucepan over medium heat; cook, stirring, until sugar is dissolved, about 5 minutes; pour glaze over nuts, stirring to coat evenly, return to oven and cook until slightly dry, about 15 minutes more. Sprinkle with salt and let cool before serving.