



Melissa Kelly's Rosemary Roasted Almonds

1 quart almonds, shelled but not peeled
1/2 cup extra virgin olive oil
3 T chopped fresh rosemary
Salt and pepper to taste
1t finely minced garlic
1/2 t chili flakes

Directions:

Place almonds on a baking tray and put in a 350° oven for 20 minutes until they toast (not brown).

Meanwhile, place the rest of the ingredients in a large bowl.

Add hot nuts to bowl and toss. Adjust seasonings and let cool.

Store in an airtight container for up to 2 months.

Serve with aperitif, cheese or antipasto.