



STREET
WINERY

Curried Nuts

Served at: 13 Days of Christmas Wine & Food Seminar 2015

Pairs with our Chardonnay Sandstone Reserve or Cuvée Rosé Sparkling

Ingredients:

2 Tbs. unsalted butter, melted
2 Tbs. maple syrup
2 tsp. sugar
1 1/2 tsp. kosher salt
1 1/2 tsp. curry powder
1/2 tsp. ground cardamom
1/4 tsp. cayenne pepper
1 lb. (500 g) assorted raw nuts, such as almonds, pecans,
walnuts, pistachios and cashews

Directions

Preheat an oven to 350°F (180°F). Line a baking sheet with parchment paper.

In a small bowl, stir together the butter and maple syrup. In a separate small bowl, stir together the sugar, salt, curry, cardamom and cayenne.

Place the nuts in a large bowl. Pour the butter mixture over the nuts and toss until evenly coated. Sprinkle with the spice mixture and toss to coat.

Spread the nuts into an even layer on the prepared baking sheet. Bake until lightly browned, about 15 minutes. Let the nuts cool completely on the baking sheet before serving or storing in an airtight container for up to 1 week.

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