

Rosemary-Cayenne Walnuts

Makes Two Cups

Recipe courtesy of Virginia Fox

- 1.5 Tb Olive Oil
- 1 Tb dried rosemary
- 1 tsp salt
- ½ tsp cayenne
- 2 cups walnuts

Mix the oil, rosemary, salt, and cayenne in a small bowl. Add the walnuts and toss to coat. Spread in a single layer on a baking sheet and roast for 10 minutes at 350 degrees. Cool and serve at room temperature.