

hot honey nuts

1/4 c honey

2 c mixed nuts

1 T butter

1/2 t dried chile flakes



Preheat oven to 350 degrees.

Melt butter in a small saucepan while slowly dribbling honey with the chile flakes into the steamy pot. Boil gently for 2 minutes, being careful not to scorch your honey.

Pour honey over your nuts on a foil-lined baking sheet. Fold up the edges of the foil to prevent your sweet honey from oozing all over the oven. (*Warning: The honey mixture will be very hot. Do not touch anything with your hands or you'll find yourself sucking your own finger the rest of the night.*)

Roast in oven for 8–10 minutes and flip nuts halfway through. Take your nuts from the tray and allow them to cool for 20 minutes before eating. Clean the tray immediately or the sticky residue will be with you forever.

from *fork me, spoon me* the sensual cookbook
by amy reiley ©2005

illustration by kersti friggell