

Recipes Using Salted Smoked Almonds



Corn and Black Bean Salad

You will need:

3/4 cup salted smoked almonds, coarsely chopped	1/3 cup canola or olive oil	1 tsp. cumin
1/2 tsp. cayenne pepper	1/4 cup lime juice or vinegar	1/2 tsp. garlic salt
1/2 cup sliced green onion	2 (14 1/4 oz.) cans corn, drained	
1 (15 oz.) can black beans, rinsed and drained	3/4 cup diced bell pepper, preferably red	

Instructions:

- Whisk together oil, lime juice or vinegar, and seasonings in a large bowl.
- Stir in bell pepper, green onion, corn, and black beans. Cover and refrigerate for 1 hour.
- Stir occasionally. Stir in almonds just before serving.

Almond Chicken Salad

You will need:

1/2 cup chopped salted smoked almonds	3 cups chopped cooked chicken	1/3 cup chopped green onions
1/2 cup diced celery		

Ingredients for dressing:

1/4 cup plus 1 tbsp. sour cream or plain yogurt	1/4 cup plus 1 tbsp. mayonnaise
1 tsp. Dijon mustard or mustard of choice	1/8 tsp. of salt
1/8 tsp. pepper	bread of choice

Instructions:

- Mix dressing ingredients and set aside. Mix other four ingredients together in a large bowl.
- Add dressing and mix well. Add more salt and pepper to taste.
- Make sandwiches with white, wheat or pita bread or serve as a salad with lettuce.

Spiced Honey Almonds

You will need:

3 cups salted smoked almonds	1/4 cup honey	1/2 - 3/4 tsp. crushed red pepper flakes or cayenne pepper	
cooking spray	3 tbsp. sugar	1/2 - 1 tsp. salt, optional	1/2 tsp. chili powder
1/2 tsp. cinnamon			

Instructions:

- Preheat oven to 325 degrees F. Warm honey and red pepper flakes in a large skillet over medium heat.
- Stir mixture for about 1 minute. Stir in almonds and coat well.
- Remove from heat. Spread almonds in a single layer on a parchment lined baking sheet sprayed with oil.
- Bake 12 - 18 mins. Cool 3 - 5 minutes. Almonds will be slightly sticky.
- Combine sugar, salt, chili powder and cinnamon in a bowl.
- Toss almonds in the bowl with the sugar mixture until well coated.
- Spread nuts on parchment or wax paper to cool completely. Serve or store in an airtight container.

Cranberry-Almond Salad

You will need:

1 cup chopped salted smoked almonds $\frac{1}{2}$ cup apple cider vinegar 2 tbsp. mustard of choice
 $\frac{1}{4}$ cup canola oil or oil of choice 2 tsp. honey 2 celery ribs, sliced
 $\frac{1}{4}$ tsp. ground pepper $\frac{3}{4}$ tsp. salt 4 green onions, sliced
2 (10 oz.) packages fresh spinach $\frac{3}{4}$ cup sweetened dried cranberries

Instructions:

- Whisk together vinegar, mustard, honey, salt, and pepper. Gradually add oil in a slow, steady stream.
- Whisk constantly until blended. Stir together spinach, almonds, cranberries, onions, and celery.
- Add vinegar mixture and toss to coat.

Buttery Almond Crunch

You will need:

1 cup sliced salted smoked almonds $\frac{1}{2}$ cup sugar 1 tbsp. light corn syrup
1 tbsp. plus $\frac{1}{2}$ cup butter, softened, divided

Instructions:

- Line an 8-inch square pan with foil. Butter the foil with $\frac{1}{2}$ tbsp. butter. Set aside.
- Spread the sides of a heavy saucepan with $\frac{1}{2}$ tbsp. butter. Add sugar, corn syrup and $\frac{1}{2}$ cup butter.
- Bring to a boil over medium-high heat, stirring constantly.
- Cook & stir until mixture is golden brown, about 3 min. Stir in almonds. Quickly pour into square pan.
- Refrigerate or freeze until firm. Invert pan and remove foil. Break into pieces.

Chocolate Almond Bark

You will need:

1 cup salted smoked almonds
2 (4 oz. each) packages baking chocolate of choice **OR** 1 (10 oz.) bag semi-sweet chocolate chips
1 tsp. almond extract (optional)

Instructions:

- Line a cookie sheet with parchment or wax paper. Break chocolate into small pieces if necessary.
- Put chocolate in a glass bowl. Microwave the chocolate for 30 seconds. Remove and stir.
- Microwave in 15 second intervals, stirring in between, until chocolate is melted and smooth.
- Remove from microwave and stir in salted roasted almonds. Pour mixture onto prepared baking sheet.
- Place in refrigerator or freezer for two hours or until almond bark is hardened.
- Break into pieces. Store in airtight container in refrigerator or freezer.
- Bark will soften if left at room temperature.

Peach Cobbler Dump Cake

You will need:

$\frac{3}{4}$ cup sliced or chopped salted smoked almonds 1 tsp. ground cinnamon 2 tbsp. brown sugar
2 cans (15 oz. each) sliced peaches in extra light syrup 1 pkg. (15.25 - 18.25 oz.) yellow cake mix
 $\frac{1}{2}$ cup cold butter cut into very thin slices

Instructions:

- Preheat oven to 350 degrees F. Pour 1 can of peaches into a greased 13x9-inch baking dish.
- Drain remaining can of peaches and add to baking dish.
- Sprinkle with brown sugar and cinnamon. Sprinkle with dry cake mix and almonds.
- Cut butter into very thin slices. Arrange over top spacing evenly.
- Bake until golden brown and fruit is bubbly, 35 - 40 minutes. Serve warm with cold ice cream.