



Duck Fat Roasted Almonds with Rosemary

Ingredients

Cornhusker Kitchen's Gourmet Duck Fat Spray

3 Cups Raw Whole Almonds

1.5 Teaspoon Fresh or Dried Rosemary

1 Teaspoon Mediterranean Sea Salt

Instructions

Preheat oven to 375°

Using Cornhusker Kitchen's Gourmet Duck Fat Cooking

Oil Spray, lightly spray a layer onto a cookie sheet

Spread raw almonds onto cookie sheet

Lightly spray almonds with Gourmet Duck Fat Spray

Sprinkle rosemary and Mediterranean sea salt on almonds

Roast for 8 to 10 minutes

Mix almonds, and roast for another 6 to 7 minutes

Remove from oven when the almonds begin to darken

Remove almonds from cookie sheet and spread out to cool