

Fried Nuts with (or without) Garlic



How to use:

Use as a soup garnish, added to salads, stirred into sauteed greens, or stirred into stews for additional texture and flavor.

How to make:

- Thinly slice three peeled cloves of garlic. OR leave out the garlic if that isn't your thing. It'll still be delicious.
- Roughly chop 1/2 to 1 cup of any shelled nut.
- Heat either 3 tablespoons of butter or the same amount of oil in a heated skillet. Add the garlic and stir for 30 seconds. The heat should be *low*, so the garlic doesn't burn.
- Add the nuts and stir constantly until the nuts are fragrant and golden.