

Spiced Nuts

Don't increase the heat or the nuts may burn. Yields 4 cups.

3 Tbs. unsalted butter
1 Tbs. finely chopped orange zest
2 tsp. finely chopped lemon zest
2 tsp. ground cinnamon
1 1/2 tsp. ground coriander
1 1/2 tsp. ground mace
1/4 tsp. cayenne
2 Tbs. plus 2 tsp. brown sugar
1/4 tsp. salt
1/2 lb. (about 2 1/2 cups) pecan halves
1/2 lb. (about 1 1/2 cups) blanched almonds

Heat the oven to 300°F. In a large saucepan, melt the butter over medium-low heat. Add the orange and lemon zests, cinnamon, coriander, mace, cayenne, brown sugar, and salt. Combine until the mixture is bubbly and well blended. Add the nuts and stir to coat them evenly. Transfer the nut mixture to a baking sheet, spread it evenly, and bake for 25 min., stirring every 5 to 7 min. For crisper nuts, increase the cooking time to 35 to 40 min.