



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Rosemary Cashews –

**1 lb. roasted, unsalted cashews
2 tbl. minced fresh rosemary leaves
½ tsp. cayenne pepper
2 tsp. light brown sugar
1 tbl. kosher salt
1 tbl. unsalted butter, melted**

- 1. Preheat the oven to 350 degrees.**
- 2. Spread the cashews out on a sheet pan. Toast in the oven until warm, about 5 minutes.**
- 3. In a large bowl, combine the rosemary, cayenne, sugar, salt and butter. Thoroughly toss the warm cashews with the spiced butter and serve warm.**

Credit: Ina Garten; The Barefoot Contessa