



CURRIED NUTS

- 1/4 Cup Olive Oil
- 1 Tablespoon Curry Powder
- 1 Tablespoon Worcestershire sauce
- 1/8 Teaspoon Cayenne
- 2 Cups Nuts

DIRECTIONS

1. Combine olive oil, curry powder, Worcestershire sauce and cayenne in a skillet.
2. When very hot add nuts.
3. Stir until well coated.
4. Line a baking pan with brown or waxed paper.
5. Pour nuts on paper and bake in a 300 degree oven for 10 minutes.