

Hot & Sugary Roasted Hazelnuts with Rosemary & Cayenne

2 Tbsp Butter

2 Tbsp light corn syrup

4 C lightly roasted and skinned hazelnuts (15 minutes at 350 deg.)

1/2 C packed light brown sugar

1/4 C coarsely chopped fresh rosemary

2 tsp coarse kosher salt

1/8 tsp cayenne

Preheat oven to 350 degrees F.

Place the butter and corn syrup in the center of a rimmed baking sheet and warm in the oven until the butter has melted. Meanwhile, in a medium-sized bowl, combine the hazelnuts, brown sugar, rosemary, salt and cayenne. Transfer the mixture to the baking sheet, stirring the mixture again with a flat-sided spatula to incorporate the butter and syrup. Bake until the sugar melts and caramelizes around the nuts, stirring every 5 minutes with a wide spatula or pastry scraper for about 20 minutes total baking time.

While the nuts are roasting spread a large sheet of foil or parchment paper on a cutting board. When the nuts and coating have darkened, remove the pan from the oven and immediately scrape them out onto the foil or parchment paper, quickly spreading the nuts out so they do not touch each other for the most part. allow them to cool and then break them apart as desired into single nuts or clusters.

The pieces should be stored at room temperature in an airtight container, in which they can be kept for several weeks.

Recipe by Jan Roberts Dominguez found in her "Oregon Hazelnut Country" cookbook