

Betty's Spicy Toasted Cashews



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In this video, Betty demonstrates how to make Spicy Toasted Cashews. These are whole cashew nuts, mixed with a mixture of sugar, butter, salt, red pepper, and Worcestershire sauce. They are baked for a few minutes and then sprinkled with sugar to make a crunchy delight.

Ingredients:

2 cups whole cashews (If your cashews are already salted and roasted, reduce the salt and baking time.)

1/8 cup sugar

2 tablespoons butter, melted

1/2 teaspoon salt

1/8 to 1/4 teaspoon ground red pepper, depending on how hot you want them

2 teaspoons Worcestershire sauce

1/2 tablespoon sugar (In the video I said 1/2 teaspoon sugar, but it should be 1/2 tablespoon sugar.)

In a large bowl, stir together 2 cups whole cashews, 1/8 cup sugar, 2 tablespoons melted butter, 1/2 teaspoon salt, 1/8 to 1/4 teaspoon ground red pepper, and 2 teaspoons Worcestershire sauce. (Reduce the salt, if your cashews have already been salted.) Spread in a lightly greased 13-inch by 9-inch by 2-inch Pyrex dish or baking pan. Bake at 350 degrees (F) for 8 to 10 minutes, stirring once or twice during baking. (Bake only about 8 minutes, if your cashews have already been roasted.) Spread cashews on waxed paper to cool. Sprinkle cooled nuts with 1/2 tablespoon sugar. Pour into a nice serving bowl and serve when desired. You may store these for a couple of weeks in a jar with a screw-on lid, or in a zip-lock bag. Enjoy!!! --Betty ☐