

BLACK PEPPER CASHEWS

(adapted from Bon Appetit, 1997)

1/4 cup butter

3/4 cup brown sugar

4 tsp water

2 cups whole cashews

1 T ground black pepper

2 tsp salt

Cover a baking sheet with aluminum foil and butter the foil to prevent the nuts from sticking. Heat the oven to 350 F.

Melt the butter in a skillet, add the brown sugar and water, mix until the sugar dissolves. Add the cashews, mix them carefully to coat with the butter/sugar, lower the heat and cook, stirring often, for a few minutes, until the coating thickens slightly. Meanwhile, mix the ground pepper and the salt in a small bowl.

Add half of the pepper/salt mixture to the cashews, mix gently. Working quickly, transfer them to the prepared baking sheet, pressing with a spatula to keep them in a single layer. Sprinkle the rest of the black pepper/salt all over, and bake for 10-15 minutes, until golden brown. Let it cool over a rack, then break the nuts apart, storing them in an air-proof container.