



Herbal Walnuts

Colleen shared these tasty walnuts at the 2016 Autumn Herb Gathering.

2 T butter

2 T olive oil

1½ t crushed dried rosemary

1 t paprika

¼ t salt

1 pound walnut halves

Heat oven to 325 degrees.

Place butter and oil in a large pan and melt in oven.

Spread nuts in pan, stirring to coat.

Scatter rosemary, paprika, and salt over nuts.

Bake, stirring occasionally, until nuts are golden brown, about 20 to 25 minutes.

Drain on paper towels.

Makes 2½ cups.

Enjoy!