

TAMARI ALMONDS

2-1/2 cups (approx.) raw almonds (with skins on)
1-1/2 Tbsp. Tamari sauce
1 tsp. Liquid Smoke
2 tsp. Chipotle Tabasco sauce
1/2 tsp. ground chipotle powder

Spread almonds evenly onto a pan which will fit in the convection oven. Toast almonds 17 minutes at 300 degrees. While they are heating, mix other ingredients in a bowl which is large enough to hold the almonds as well, so they can be stirred together.

After the almonds are toasted, quickly pour them into the bowl with the sauce and mix them thoroughly, until most of the liquid has been picked up and is spread uniformly over the almonds.

Spread the coated almonds back into the pan, toast for 3 minutes more at 300, and spread them over paper towels to dry and cool. They should get crisper as they dry out - don't put them into jars until they're crisp.

Notes:

This works easily in the convection oven, so that's the way I prepare them. I believe you could cook them in a "conventional" oven at 325 for 17-20 minutes. They're "properly" toasted when a few of the almonds are starting to darken in color. Don't cook them any more than 3 minutes after the Tamari sauce has been added, as the Tamari will turn bitter if it burns.

Most of the Liquid Smoke evaporates when you're mixing the sauce and the almonds - I find that the smoke released sometimes makes me cough. I like the idea of smoke in the almonds and with the chipotle spice, but the Liquid Smoke is probably not needed.

I use ground chipotle powder from Penzey's. Our local markets have the Chipotle ("Smoked") Tabasco, and we use it a lot, in recipes and as a table sauce.