

Oriental Cashew Crunch



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 6

1T sugar

1T boiling water

2t soy sauce

4 garlic cloves, minced

2c cashews, lightly salted, roasted

1T ginger root, grated

2t crushed red pepper flakes

2t lime zest

2T raw sugar

1T kosher salt

Preheat oven to 325. Lightly oil rimmed baking sheet.

In medium bowl, dissolve sugar in boiling water. Stir in soy sauce. Add garlic, ginger, red pepper flakes and lime zest. Stir well.

Toss cashews in soy syrup, coating well.

Spread cashews on baking sheet. Season with raw sugar and kosher salt. Bake for 25 minutes or until bubbling and golden. Stir well. Season with additional raw sugar and kosher salt, if desired.

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Debbie Spangler ~ Certified Personal Chef

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