

Orange Marjoram Candied Almonds

Addictively delicious!

YIELD: 4 cups
PREP TIME: 5 minutes
COOK TIME: 20 minutes
TOTAL TIME: 25 minutes

INGREDIENTS

- 4 cups whole almonds, raw and unsalted
- 2 Tbsp. GC Napa Valley Natural Orange Infused Honey
- 2 Tbs. GC Napa Valley Natural Orange Olive Oil
- 1 Tbsp. GC Napa Valley Natural Marjoram Finishing Sea Salt
- 2 tsp. GC Napa Valley Natural Lemon Tellicherry Pepper

TO PREPARE

- Preheat oven to 350 degrees.
- Place almonds in large mixing bowl.
- Warm the Orange Honey in a microwave at 10 second intervals to a pourable consistency.
- Add the Orange Honey and Orange Olive Oil to the almonds. Mix to evenly coat.
- Spread coated almonds in a single layer onto a parchment lined baking sheet.
- Sprinkle Lemon Tellicherry Pepper and Marjoram Finishing Sea Salt evenly over the almonds.
- Bake 15-20 minutes, stirring almonds every 5 minutes to prevent burning. Remove from oven and cool on baking sheet.



TO SERVE

Feature as a Happy Hour snack paired with wine, salad garnish and makes a lovely home-made gift.

WINE PAIRING

2014 Pietro Family Cellars Sauvignon Blanc, Napa Valley

SHOPPING LIST

1 lb. whole almonds, raw and unsalted

FROM YOUR PANTRY

Parchment paper, 1 sheet



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As a Wine Country Foodie member, you enjoy our Napa Valley Estate Garden and Vineyard to your doorstep.
Experience artisanal gourmet GC Napa Valley products and recipes with wine pairings.

www.oconnellfamilywines.com