

## Fiery Harissa Spiced Almonds

### Ingredients

2 Tbsp. [Harissa Sauce](#) (or paste)  
2 Tbsp. Honey  
2 Tbsp. Olive Oil  
1 tsp. Celery Salt  
1 tsp. Cinnamon  
½ tsp. Cayenne Pepper + more for seasoning  
1 ½ Tsp. Flaky Sea Salt + more for seasoning  
1 tsp. Black Pepper, ground  
2 Cups Raw Almonds  
Granulated Sugar for seasoning

### Directions

Preheat oven to 350°F and place rack in the center of the oven. While the oven is preheating prepare the almonds for roasting.

Into a medium sized mixing bowl combine the harissa paste, honey, olive oil, celery salt, cinnamon, ½ tsp. cayenne, 1 ½ tsp. salt and the black pepper. Using a whisk or a fork, mix the seasonings all together. When a gooey red paste has come together, stir in the almonds, getting them very well coated.

Next, prepare a 9 X 13 sized baking sheet by either covering it in aluminum foil or fitting it with parchment paper – you don't have to line your pan with anything, but the clean-up will be painful if you don't! Once the pan is ready, spread the sticky almonds onto the pan, using a wooden spoon or spatula to evenly spread the almonds across the pan.

Place the pan of almonds in the oven and bake for 15 - 20 minutes, giving the nuts a good thorough stir every five minutes or so. While the almonds are in the oven combine equal parts of cayenne, salt and granulated sugar in a bowl, you will finish the almonds with this once they are out of the oven. The almonds can come out of the oven once they have achieved a nice rich brown color, they will still be sticky, but they quickly dry out once out of the oven. .

As soon as you have removed the pan from the oven, sprinkle the tops of the almonds with a generous amount of the cayenne, salt and sugar mixture that you made. Let the nuts sit for about a minute, give them another good stir, and once more sprinkle the seasoning mixture onto the almonds. Now let them finish cooling on the pan. After about 10 minutes, using your hands, shuffle the nuts all over the baking sheet, letting the almonds collect as much of the seasoning that has settled onto the pan as possible. Now you can pack them into a jar, or, any other airtight food storage container that you like!

These nuts are great for gifts, or, perfect for putting out when you are having a few beers!

To learn more about Tig and her recipes check out her website:  
[www.antigonisandermcloud.com](http://www.antigonisandermcloud.com) as well as [www.kafe421.com](http://www.kafe421.com)