



Garlic Olive Oil Seasoned Whole Almond Appetizer

Ingredients

1 pound fresh, whole almonds (about 3 1/2 cups)
1/4 cup + 1 tablespoons of Garlic Olive Oil
2 teaspoons fine to medium sea salt - or to taste
1/4 cup + 1 tablespoon fresh rosemary leaves as an optional garnish

Directions

Preheat the oven to **300**.

Line a rimmed baking sheet with parchment paper.

In a medium bowl toss the almonds with the Garlic Olive Oil and 1/4 cup fresh rosemary leaves.

Distribute the almonds in a single layer on the prepared baking sheet and slow roast for 40 minutes, until the almonds smell toasty and the rosemary leaves are fragrant and crisp. Remove from the oven and allow to cool for about 5 minutes. While still warm, toss with sea salt and garnish with remaining tablespoon of fresh rosemary leaves and 1 tablespoon of Garlic Olive Oil.

Allow to cool fully and serve