



Appetizer, Serves 4



Toasted Almonds

A warm handful of freshly-toasted and seasoned almonds is the sneaker wave of appetizers. You're thinking, no big deal, some almonds. Guess I'll try a few to be polite. Next thing you know, you're swept out into a sea of toasted almonds, just scooping those things up. Go for it. They're easy to make so we just toast up some more.

2 cups	Almonds
2 dribbles	Olive Oil
to taste	Salt
to taste	Pepper



The Doing of the Thing: This recipe is fairly intricate. Try to keep up.

Put a little oil in your skillet over medium heat. Put in some almonds. Shake or stir around for about ten minutes until lightly toasted. Sprinkle salt and pepper on top. Serve.

Get rambunctious with the seasoning if you like. Try some crushed red pepper, cayenne or any likely player from your spice kit.

Doesn't get much simpler than this one, but it makes a nice, light treat and some salt after a day on the water is always welcome.