

## Dan's Smoked Almonds

*There are many, many smoked almond recipes out there, but most of the ones I've tried resulted in a lot of burnt almonds. I took elements from several different recipes and got a great result with what you see below. You can adjust the sweetness and the spices to your own tastes. The best ones are going to have a combination of both—sweet and spicy with a bit of salt. Enjoy. Feel free to share your experience on the Boomers with Beverages Instagram page. Unless it doesn't work for you, in which case it's probably your own fault. But you can email Dan at [bwb@boomerswithbeverages.com](mailto:bwb@boomerswithbeverages.com) and maybe we can figure out what went wrong.*

56 g melted butter

25 g (2 tbsp) brown sugar (light or dark, adjust to taste)

2 tsp smoked paprika

1 tbsp rosemary (I crush it with a mortar and pestle)

1 tsp cayenne pepper

¼ cup honey or maple syrup

450 grams (1 ½ lbs) raw almonds

Coarse sea salt (optional for sprinkling at the end)

1. In a large bowl, mix together the first six ingredients.
2. Add the almonds and stir until almonds are well coated.
3. Spread the almonds onto a [baking sheet equipped with a rack](#). (By using the tray with the rack, the smoke is able to make contact with all sides of the almonds.)
4. Fill an [A-Maze-N pellet tube](#) with your choice of pellets. (I use apple wood pellets).
5. Follow the instructions for cold smoking with the pellet tube.
6. Once the pellets are smoking, put the sheet with the almonds into your grill or smoker. Smoke for 2 hours, turning almonds once.

7. Near the end of the smoking time, pre-heat your oven to 250°.
8. After the smoking time ends, put the almonds in the pre-heated oven for 45 minutes to an hour. This step will make the almonds nice and crisp.
9. Remove the almonds from the oven, and sprinkle with the course salt. Allow to cool, then put into an airtight container, or you know, eat them all at once.