

Sea Salt & Onion Almonds

Swick

Makes 2 cups | Active Time: 15 minutes | Total Time: 12 hours

Chef's Notes

Pack these almonds to eat as a snack on the go or use them as a great topping to salads.

Soaking the Almonds

To prepare the almonds, soak them in water for 3 to 4 hours to soften. Strain, reserving the almonds and discarding the liquid.

Step 1: Soaking the Almonds

- 2 cups raw almonds
- 4 to 6 cups water

Step 2: Adding the Seasoning

- 2 tbsp curry powder
- 2 tbsp onion granules
- 1/4 tsp cayenne powder
- 1 tsp sea salt

To add the seasoning, place the almonds in a mixing bowl with the remaining ingredients and toss well.

Step 3: Dehydrating the Almonds

To finish the recipe, set the dehydrator at 115°F (35°C). Spread an even layer of almonds on the dehydrator trays, leaving room for air circulation. Continue to dehydrate for 7 to 10 hours or until crisp.

Store the almonds in a sealed container and refrigerate to retain crispness.