

BUTTERY TOASTED HAZELNUTS

YIELD: 3 cups

INGREDIENTS

3 cups unskinned hazelnuts
1 tablespoon unsalted butter
1/4 teaspoon fine ground sea salt
1 tablespoon thyme leaves, fresh
zest of 1/2 orange
zest of one lemon

METHOD

1. Preheat the oven to 375° F.
2. Place the hazelnuts in a single layer on a rimmed baking sheet. Toast in the oven for about 15 minutes or until the nuts become fragrant, their skins darken, and some skins begin to split a bit. Remove from the oven.
3. In a large skillet over medium-high heat warm the butter. You want the butter to get toasted and fragrant.
4. Stir in the salt, then add the hazelnuts. Stir to coat the nuts in butter, then stir in the thyme. Saute for about a minute and then finish with the orange and lemon zest, saving a bit of the zest for garnish.
5. Remove the nuts from heat to cool. Add salt to taste. Serve warm or at room temperature.