

Fisher Offers Fresh Tips For Cooking With Nuts This Holiday Season

(NAPSA)—Planning your holiday menu? Don't forget the nuts! From stuffing to salads, nuts are one of the easiest ways to add flavor and crunch to your holiday favorites. Not just for brownies anymore, nuts are so versatile they can make any recipe a hit at the holiday dinner table.

1. Bake them in—One of the best ways to cook with nuts is to bake them right into your cakes, breads, muffins, cookies and other holiday favorites. To get the most out of your holiday baking, add toasted nuts to the batter. Toasting the nuts releases their essential oils, making them more fragrant and flavorful, and adding that special crunch to your baked goods.

2. Top it off—Nuts also make a great topping to holiday dishes. Add a layer of pecans to your sweet potato casserole. Chopped walnuts also make great toppings to frosted cakes. And what would the holidays be without a sweet and delicious pecan pie? Nuts are incredibly versatile and go beyond your holiday dinners. For a festive brunch, top off yogurt or oatmeal with some fresh walnuts.

3. Mix them up—Make your green beans more flavorful and exciting with fresh almonds. Look for flavor combinations that bring out the ingredients in your recipe. Walnuts and cranberries are a classic holiday pair. Mixing cranberries and walnuts into your salad and stuffing is a simple way to add flavor to your classic holiday dishes. To help keep your nuts crunchy and delicious, be sure to store them in a cool, dry place.

4. Keep 'em fresh—Fisher Nuts has created a new Freshness Seal Bag with a press-to-seal closure that locks in freshness and preserves the flavor and crunch of the nuts after opening. The stand-up design also features an expandable bottom that opens into a flat base, allowing it to stay upright. The upright design makes it easier to scoop the nuts right out of the bag and into a



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mixing bowl. It also makes it more convenient to store in the pantry or freezer in between uses.

For more information and holiday recipes, visit www.fishernuts.com.

Raspberry Walnut Salad

Dressing:

- 8 Tbsp. white wine vinegar
- 1½ tsp. fresh lemon juice
- 1 clove garlic, minced
- 1½ tsp. granulated sugar
- ½ tsp. salt
- ⅛ tsp. ground black pepper
- ⅓ cup vegetable oil

Salad:

- 1 package (10 oz.) mixed salad greens
- 1 small cucumber, thinly sliced
- ½ cup Fisher Chef's Naturals Walnuts
- 1 package (6 oz.) fresh raspberries

For dressing, whisk vinegar, lemon juice, garlic, sugar, salt and pepper in small bowl. Slowly add oil, whisking until well blended. Cover and refrigerate 4 hours or overnight to blend flavors. For salad, combine mixed greens, cucumber slices and walnuts in serving bowl. Whisk dressing; drizzle over top. Toss salad to coat. Scatter raspberries over top. Serve immediately.

Yield: 4 servings

Skill level: easy

