

Entertaining Ideas

Sophisticated Sips And Salty-Sweet Snacks

(NAPSA)—The cocktail trend just keeps getting hotter—and Americans are taking it home, collecting the shakers and glasses they need to create that “lounge look” in the living room.

For any libation celebration, and any type of cocktail, an accompanying snack is a must.

Almonds are a versatile choice—with a toasty flavor and a satisfying crunch, they adapt well to flavors from Chinese to Lebanese, and from Champagne to rum. These new almond recipes are each designed especially to complement a certain type of cocktail.

Pair **Sweet & Spicy Roasted Almonds** with a mojito or margarita. The sugar and spice in these almonds work with the mojito’s mint and the margarita’s salt.

Pair **Almond-Parmesan Crisps** (pictured) with a classic martini. These baked crisps are ultra-easy to make and impressive to serve—their nutty, salty flavor is perfect with an ice-cold “shaken-not-stirred” martini.

Visit www.AlmondsAreIn.com for more ideas and recipes.

Sweet & Spicy Roasted Almonds

- 1 egg white
- 1 Tbsp. water
- 1 lb. (3 cups) whole blanched almonds
- 1/4 cup sugar
- 2 tsp. ground cumin
- 1 tsp. ground coriander
- 2 tsp. coarse salt
- 1 1/2 tsp. ground red pepper

Preheat oven to 275°F. Line a sided baking sheet with parchment paper. Whisk together egg white and water until foamy. Add almonds and toss to coat. Transfer to a sieve, toss gently and let drain.

Stir together remaining in-



America is going nuts for cocktails—and almonds make a terrific accompaniment.

Ingredients. Add almonds and toss to coat thoroughly. Spread almonds on baking sheet in single layer; bake for 30 minutes. Gently stir. Reduce oven temperature to 200°F and bake an additional 30 minutes, until almonds are dry and nicely roasted. Let almonds cool, and serve immediately or store airtight for up to 1 week. Makes 3 cups.

Almond-Parmesan Crisps

- 1/2 cup finely shredded, high-quality Parmesan cheese
- 1/4 cup sliced almonds

Preheat oven to 400°F. Line a baking sheet with parchment paper or coat it with baking spray. Stir together Parmesan and almonds in a small bowl.

Using your fingers, form 8 small piles of cheese and almonds on the lined sheet pan. Flatten each pile to create an even thickness. Bake about 6-7 minutes, until browned on the edges. Remove and set aside to cool until crisp, about 10 minutes. Serve immediately, or store between paper towels in an airtight container for up to 3 days. Makes 8 crisps.