



Sriracha-Flavored Almonds Are The New King Of Heat

(NAPSA)—Food trends continually evolve and when it comes to snacking, right now it's all about the heat. Blue Diamond's Sriracha-flavored almonds give the bold consumer a snack packed full of spice and flavor. Having combined a hot bite of chili and garlic, the Sriracha almond will "Get Your Good Going." With six grams of protein in every 1 oz. serving, this is the perfect snack to keep you energized, at home and on-the-go. Blue Diamond Sriracha almonds are a multifunctional, quick and delicious snack you can enjoy as a standalone or for use as a flavorful addition to recipes such as these:



Almonds, crunchy granola, pretzels, dried cranberries and white chocolate give Sweet and Spicy Trail Mix a wonderful combination of flavors.

Sweet and Spicy Trail Mix

- 2 cups Sriracha Blue Diamond Almonds
- 2 cups granola
- 3 cups pretzels
- 1 cup dried cranberries
- ½ cup white chocolate chips

In a large bowl, combine Sriracha Blue Diamond Almonds, granola, pretzels, dried cranberries, and white chocolate chips. Lightly stir to combine. Serve immediately or store in a covered container until ready to eat.

As developed by TheWholeServing.com.



Bold Sriracha Protein Bars are spicy, salty and sweet—and very easy to make.

Bold Sriracha Protein Bars

- 1½ cups Blue Diamond Bold Sriracha almonds
- 1 cup sunflower seeds
- ¾ cup pepitas cup hemp seeds
- ¼ cup sesame seeds
- ⅔ cup dried cranberries
- ⅓ cup brown rice syrup
- 2 tablespoons agave nectar

Line an 8 x 8 baking dish with parchment paper. Leave extra on the sides to use when lifting out of baking dish. Lightly coat parchment with oil. In a large bowl mix together the first five ingredients. Mix the brown rice syrup and agave together in a small saucepan over medium-high heat, stirring occasionally. Allow to boil two to three minutes. Pour over nut and seed mixture and mix quickly to evenly coat. Syrup hardens fast. Transfer to baking dish and spread in an even layer using a spatula (or your hand, with a piece of plastic wrap covered over mixture). Allow to cool completely, about 1 hour outside fridge or 30 to 45 minutes in the fridge. Lift out of dish using parchment paper and cut bars in desired sizes.

As developed by Pumpkin Spice.com.

For more great recipes, go to www.bluediamondgrowers.com.