

## Smoked Almonds

Appetizer

### INGREDIENTS:

2 lbs Raw Almonds

3 Tbls Butter

PyroDust



### DIRECTIONS:

Dump Almonds into a large pan, Pour 3 Tablespoons of Melted butter over the top.

Mix well; make sure the butter coats the almonds

Sprinkle a generous amount of PyroDust in your favorite heat level

Smoke almonds for about 2 hours, at 275 to 300 degrees. Almonds are done when they are dry, and do not feel oily. You should noticed them being a darker shade of brown

Stir every hour, add More Pyrodust if desired.

Notes:

Buy raw almonds, instead of dry roasted. They will roast during the smoking process.