

Chipotle-Roasted Almonds

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Recipe source: [Rick Bayless, Fiesta at Rick's](#) cookbook

Ingredients:

- 2 canned chipotle chiles en adobo *Cook's note: Depending on how much heat you like, you can de-seed one or both of the chiles*
- 1 tablespoon adobo (tomato-y sauce in the can of chiles)
- 2 tablespoons fresh lime juice
- 2 tablespoons ketchup
- ¼ cup brown sugar
- 1 scant teaspoon salt
- 4 cups (about 1 ¼ lbs) toasted blanched almonds



Directions:

- Heat the oven to 350 degrees.
- Scoop the chipotle chiles, adobo, lime juice, ketchup, sugar and salt into a blender and process to a smooth puree.
- Pour into a large bowl along with the peanuts and toss until the nuts are evenly coated.
- Line a rimmed baking sheet with parchment paper and evenly spread the nuts on it.
- Bake until they are fragrant and no longer moist, 25 to 30 minutes, stirring occasionally. *Cook's note: In my case it took longer for the nuts to "dry out" – probably 40 minutes overall. Just pay attention.*

Cool the nuts on the sheet pan. They will crisp up as they cool.

This recipe can be made using any kind of nuts. Here's another Rick Bayless [recipe](#) using peanuts.