

Smoked Nuts

Recipe gives good results with the following nuts:

Almonds

Brazil Nuts

Canned Mixed Nuts

Cashews

Peanuts

Roasted Chestnuts

Walnuts

Spread nuts on fine screen or on aluminum foil pierced with many holes. Smoke for 1 pan full and not more than 1 hour with your favorite flavor of Wood Chips. Like cheese, with too much smoke, nuts will take on a burned, sooty flavor.

To apply salt before smoking, soak nuts for a few minutes in a light saline solution. Drain and then smoke. For a saltier taste, apply fine salt by shaking smoked nuts and salt in a plastic bag after smoking.