

Honey-Glazed Almonds with candied fennel

If you like sweet/crunchy snacks with a bit of an edge, these are for you. A bonus: fennel seeds help freshen breath, so find someone to breathe on when you're done snacking.

Makes 2-1/4 cups

2 cups raw whole almonds
1 tablespoon fennel seeds
2 tablespoons honey
1/2 teaspoon sea salt
1/8 teaspoon black pepper
3 tablespoons candied fennel (available at Indian markets)

Set almonds on a rimmed baking sheet. Toast in a preheated 350 oven, 5 to 8 minutes, until one shade darker. Cool.

Meanwhile, in a small, dry saucepan (large enough to eventually hold the almonds), toast the fennel seeds over medium heat until fragrant and beginning to darken slightly, shaking the pan constantly, about 2 minutes. Reduce heat to low, add honey, sea salt, and pepper. Stir vigorously with a heatproof spatula until honey foams and liquefies, about 1 minute. Remove from heat.

Add almonds, and stir quickly to coat. Scrape onto a silpat- or parchment-lined baking sheet, nudging the nuts into a single layer. Cool completely.

Break the glazed almonds into small clusters or individual pieces, toss with the candied fennel, and serve. Store leftovers airtight.