

# Spicy Almonds

This is a great way to dress up almonds. Though they are great naked too. A dehydrator is needed for this recipe. An addictive snack. The almonds become crunchy and because they are still raw you are adding flavour but not losing any nutrition.

## Categories

Gluten-free

Yields: 8 servings

Preparation time: 5 mins

Cooking time: 0 mins

Category: Snacks and breads

Complexity: Progressive

Vegan experience: Moderate

Preparation style: Raw

## Ingredients

Almonds, raw	3 cup
Organic coconut aminos	2 x 1 tbsp
Sweetleaf stevia	0.5 packet
Curry powder	1 tablespoon
Cumin, ground	1 tablespoon
Cayenne	0.75 teaspoon
Almonds, raw	3 cup
Organic coconut aminos	2 x 1 tbsp

## Instructions

Soak almonds overnight in filtered water. Rinse and drain.

Combine all ingredients in a mixing bowl. Liquid stevia works well - just a few drops, or a bit of agave. Toss to coat almonds evenly.

Spread the spicy almonds on a dehydrator tray/s with non-stick sheet/s. Spread them apart so so they are not tightly packed together if possible. It may require more than one tray with a non-stick sheet.

Dehydrate at 115 F for about 2 days, longer if not crunchy after 2 days. Turn them every 12 hours.

They can be stored in an airtight glass container in the pantry for up to a month.