

Salt and Serenity

Coconut Curry Cashews

- This recipe comes from the June 2011 issue of Martha Stewart Living. I have adapted it slightly by reducing the amount of sugar from $\frac{3}{4}$ of a cup to $\frac{1}{2}$ a cup, as I found it to be too sweet using the original amount.
- If you buy salted cashews, omit the $1 \frac{1}{4}$ teaspoons kosher salt.

2 tablespoons unsalted butter

1 tablespoon curry powder

$\frac{1}{2}$ cup sugar

1 tablespoon water

1 tablespoon honey

$1 \frac{1}{4}$ teaspoons kosher salt

2 cups unsalted roasted cashews (jumbo taste best!)

$\frac{1}{2}$ cup large unsweetened coconut flakes

1. Preheat oven to 350 degrees F. Melt butter in a medium sized saucepan over medium heat. Whisk in curry powder and cook for about a minute, until toasted. Remove pan from heat and whisk in sugar, water, honey and salt. The mixture will resemble very wet sand.
2. Add cashews and toss to coat well. I found that 2 rubber spatulas did a good job.
3. Transfer cashews to a parchment lined baking sheet and spread into a single layer, using a rubber spatula. Bake for 15 minutes. Remove from oven, sprinkle with coconut and bake for an additional 5-7 minutes, until coconut is golden.
4. Remove from oven and set baking sheet on a wire rack to cool completely. Break brittle into small pieces and store in an airtight container. Will keep for about 2 weeks.