

Salted Nuts

A New Easier Way

Did you ever hear of browning them in the deep Crisco kettle? Try them once and you will never do them any other way. Crisco will brown them evenly all over, any shade you like, no burnt places and no toasting the face and hands before the hot oven.

Almonds are usually used, but you can use raw peanuts, walnuts, or pecans. Remove skins from the almonds by letting them stand five minutes in boiling water. Then drain; cover with cold water. The skins will slip off easily between the thumb and finger. Drain; then dry in a towel to prevent sputtering when you put them in the hot Crisco. Put the nuts in a wire basket or wire strainer; lower into the deep Crisco heated to 390° F., or when a bread crumb browns in 20 seconds. Keep stirring with a fork until the desired shade of brown. Drain on paper and sprinkle with salt.