

Sundowner Fruits & Nuts



INGREDIENTS

6-8 servings

4 Tbsp Olive oil

180g dried fruit (apricots, mango, figs, dates), cut into small chunks

240g unsalted nuts (almonds, cashews, pecans, walnuts, macadamia...)

finely grated zest of one lemon or lime

1 red chilli, deseeded & finely chopped (optional)

Salt & pepper

Other seasoning options: chopped cilantro, paprika, garlic powder, chilli

INSTRUCTIONS

1. Warm the oil in a frying pan over medium heat
2. Add nuts and roast, stirring, until they begin to brown.
3. Add dried fruit and continue to roast briefly.
4. Remove from heat.
5. Add seasonings and stir well to coat.
6. Enjoy with a cold Savanna Dry, Appletiser or other drink of choice.

Note: if you find the seasonings are not "sticking" to the nuts, you can dissolve the salt in a little bit of water and sprinkle this over the hot fruit & nuts. Continue to roast to dry them out.

