



Spiced Walnut Pesto

Serves 1

Ingredients:

- 1/2 lb. Whole Butter , salted
- 3 Tbsp. Fresh Garlic , minced
- 1 1/4 tsp. Cayenne Pepper Sauce
- 1 tsp. Dry Mustard
- 1 1/2 tsp. Kosher Salt
- 1 Tbsp. Paprika
- 1/2 tsp. Ground Nutmeg
- 8 cups Walnuts

Directions:

1. Melt butter in large sauté pan over medium low heat.
2. Add garlic and cook just until softened. Fold in spices and remove from heat.
3. Fold in walnuts and coat in spiced butter.
4. Pour walnuts on a half sheet pan and place in 350° F oven.
5. Bake 20-30 minutes or until toasted and walnuts are crisp.
6. Remove from oven and cool completely.
7. To make pesto, pour walnuts into food processor and pulse until coarsely ground.
8. Place in a storage container and hold until ready for use.