

## 5 ideas for... MIXED NUTS

**Don't wait for cocktail hour** to enjoy America's favorite bar snack. In the easy sweet and salty dishes below, these crunchy treats are irresistible any time of day. For the best results, pop open a new 11.5-ounce can of mixed, salted nuts—use some in the recipes, and munch on the rest.

**1 Savory-Crusted Salmon** Preheat oven to 400°F. In food processor, pulse ½ c. nuts, ¼ c. packed fresh parsley leaves, and 1 tsp. freshly grated lemon peel until finely ground. Add 1 Tbsp. butter; pulse to combine. On cookie sheet lined with foil, place four 6-oz. salmon fillets. Sprinkle with ¼ tsp. each salt and pepper; top with nut mixture, pressing to form even crust. Bake 10 to 12 minutes or until fish just turns opaque. Meanwhile, melt 1 Tbsp. butter in 2-quart saucepan on medium-low. Whisk in ¼ c. lemon juice. Top fish with sauce. Serves 4.

**2 Crisp Green Beans** In 12-in. skillet, heat 1 inch water to boiling on high. Add 1½ lbs. green beans, trimmed; cook 5 to 7 minutes or until tender. Drain; rinse with cold water. In same skillet, heat 1 Tbsp. olive oil on medium. Add ½ c. nuts, chopped; cook 1 minute or until toasted. Stir in beans, ½ tsp. grated lemon peel, ½ tsp. salt, and ½ tsp. pepper. Serves 4.

**3 Waldorf Salad** In large bowl, toss 4 celery stalks, thinly sliced; 1 ripe Bartlett pear, cored and chopped; ¼ c. nuts; ¼ c. dried cranberries; 2 Tbsp. creamy poppy seed dressing; and ½ tsp. each salt and pepper. Serves 4.

**4 Shortbread Cookies** Preheat oven to 325°F. In large bowl, beat 6 Tbsp. butter, softened; ¼ c. packed brown sugar; and 1 tsp. vanilla extract until creamy. Beat in 1 c. all-purpose flour. Transfer to 9-in. round cake pan; press into even layer. Press ½ c. nuts, coarsely chopped, over top. Bake 24 to 27 minutes or until golden brown. Cut into 16 wedges, then cool in pan. Makes 16.

**5 Buttery Brittle** Line cookie sheet with foil; butter foil. In 3-qt. saucepan, heat 1 c. sugar, ½ c. water, and ¼ c. light corn syrup to boiling on medium-high, stirring. Cook until amber. Stir in 2 Tbsp. butter. Stir in ½ tsp. baking soda. Remove from heat. Quickly stir in 1½ c. nuts. Immediately pour onto cookie sheet; spread in thin layer. Cool; break into 1½-in. pieces. Makes about 1 lb.

