

The Nutty Bavarian Glazed Roasted Nuts from nuttybavariannw.com

Serve them warm or cold!

Get that **just-roasted warmth and flavor** by following the simple instructions below.

Choose **one** of these four methods to reheat the pre-glazed roasted nuts.

- On a Microwave-safe dish lined with parchment paper, arrange the nuts in a single layer. Microwave the nuts for 30 seconds on High in 30-second intervals. After each interval, stir to see how they are doing.
- In a toaster oven, on a flat tray lined with parchment paper, spread the nuts in a single layer. Use the warm cycle at 175 degrees for about 30 minutes, checking every 10 minutes and stirring to see how they are doing.
- In a saucepan on the stovetop, gently warm on medium heat until hot, constantly stirring roughly between 2 and 5 minutes.
- Place the nuts in a single layer on a baking sheet lined with parchment paper and bake in a preheated oven set to 350 degrees for about 10 minutes. Check and stir at the halfway point.

In all four methods, **it is very important not to get the sugar so hot that it's starting to melt.** And in all cases, spread the nuts out on a cookie sheet, stir, and let cool for about 5 minutes. These recommendations are just that, at your discretion, choose which method works for you and set the temperature and time to deliver the best results. Your clue is once you start to smell the aroma from the nuts, you are close to getting them out so they can cool down a bit before serving and eating.