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## HOT MONKEY-GLAZED FENNEL ALMONDS

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*Makes a great holiday gift. You can even prepare them a week ahead of time.*

### Ingredients:

	Nonstick vegetable oil spray
3 T	Sugar
2 t	Fennel seeds
½ t	Crushed red pepper seeds
½ t	Hot Monkey Vodka
1 t	Salt
1 Cup	Whole, raw almonds
1 T	Water

### Directions:

1. Line heavy baking sheet with foil & spray with nonstick spray. Heat oven to 325°F.
2. Combine sugar, fennel seeds, crushed red pepper seeds, and salt in medium bowl. Mix well
3. Add almonds, Hot Monkey Vodka, and water. Stir well.
4. Spread on prepared baking sheet in even layer.
5. Bake for about 22 minutes—until almonds are deep brown—stirring every 5 minutes.
6. Remove from oven and place on trivet. Separate almonds with a fork. Cool completely on sheet.
7. Serve once cooled, or store in airtight container.

