

Slightly Sticky Walnuts with Sesame and Sumac

Serves 6

These slightly sticky walnuts are better than anything you can find in the bulk bins at Whole Foods, I promise. Not as sweet as you'd think, given all that maple syrup (which coats the nuts as they roast, leaving you with some deliciously mapley, crystallized sugar), they also happen to be extra nutty thanks to tahini and a sprinkling of sesame seeds. As if that weren't exciting enough, they're also tangy from the sumac and delightfully salty from flaky salt. Kind of the perfect one-stop-shop, highly addictive, very snackable nut. I will also mention that they are extremely low maintenance and easy to make. Basically, you toss a bunch of stuff together on a baking sheet and bake. No stovetop stirring, no candy thermometers, no fussiness. Nothing fancy! You can definitely mix up the nuts here (pecans would be nice), but walnuts are always the first to go, so why not cut to the chase and give the people what they want?

Ingredients

4 cups raw walnuts pieces (about 12 ounces)

1/3 cup pure maple syrup

1/4 cup tahini

1/4 cup raw white sesame seeds

2 tablespoons olive oil

Pinch of cayenne or crushed red pepper flakes

Kosher salt and freshly ground black pepper

1 tablespoon ground sumac

Flaky sea salt, such as Maldon

Instructions

- 1 Preheat the oven to 325°F. Line a rimmed baking sheet with parchment, or use a large oven-safe skillet and don't worry about the parchment.
- 2 Place the walnuts on the baking sheet and drizzle the maple syrup over, followed by the tahini, sesame seeds, olive oil, and cayenne. Season with salt and pepper, and toss to combine so that everything is evenly coated.
- 3 Roast, stirring occasionally, until the walnuts are golden brown and the maple syrup is caramelized, 15 to 20 minutes.
- 4 Remove from heat and immediately sprinkle with the sumac and flaky salt, tossing to coat. Let cool completely before serving.

DO AHEAD: These walnuts can be made up to 5 days ahead, stored in a tight glass jar or plastic container. If it's humid outside and they feel sticky at all, just reheat them in a 325°F oven for a few minutes to dry out a bit.