

## FRIED ALMONDS

**MAKES 3 CUPS** Sometimes all it takes are three ingredients to kick off a party.

$\frac{1}{2}$  cup olive oil

3 cups skin-on almonds

Coarse sea salt (such as Maldon)

Heat oil in a large skillet until hot but not smoking. Add almonds and cook, stirring occasionally, until browned and toasted through, 7-8 minutes. Using a slotted spoon, transfer to paper towels. Season generously to taste with salt. **DO AHEAD:** Can be made 1 day ahead. Store cooled nuts airtight at room temperature.