
Walnuts Parmesan

Susan Williams Chesnut

Party Recipes from the Charleston Junior League - 1993

1 1/2 to 2 cups walnut halves
1 tablespoon butter, melted
1/4 teaspoon liquid smoke flavoring or seasoned salt
1/4 teaspoon salt
1/4 cup shredded Parmesan cheese

Preheat the oven to 350 degrees.

Spread the walnuts in one layer in a 9x13-inch baking pan.

Bake for 10 minutes.

In a small bowl, combine the butter, seasoned salt and salt. Pour over the walnuts and toss to coat. Sprinkle the cheese over the walnuts and toss again.

Spread the nuts into a single layer and bake until the cheese is melted, 3 to 4 minutes.

Immediately remove from the baking pan and cool on wax paper.

Store in an airtight container. **DO NOT REFRIGERATE.**

Yield: 2 cups

Appetizers

Per Serving (excluding unknown items): 185 Calories; 17g Fat (82.0% calories from fat); 8g Protein; 1g Carbohydrate; 0g Dietary Fiber; 45mg Cholesterol; 989mg Sodium. Exchanges: 1 Lean Meat; 2 1/2 Fat.