

Glazed Balsamic Almonds

2 $\frac{1}{4}$ oz. slivered Almonds
2 $\frac{1}{4}$ tsp. Balsamic Vinegar
2 $\frac{1}{4}$ tsp. sugar

In a skillet, over medium heat, stir slivered almonds until lightly browned, about 3 to 5 minutes. (be careful not to burn)

Add Balsamic Vinegar and Sugar; stir until sugar is melted.

Transfer Almonds to unlined, ungreased cookie sheet to cool. Break up, as desired.

