

# Miso-and-Nut Dip

## Ingredients:

- 3 tablespoons blanched almonds  
(CBI # 10015881 Simply Nuts  
sliced, blanched almonds)
- 3 tablespoons walnuts  
(CBI # 10015842 Simply Nuts  
Walnut halves and pieces, raw)
- 3 tablespoons warm water
- 1/2 cup(s) barley miso



## Directions:

1. Preheat the oven to 350 degrees F.
2. Spread the nuts in a pie plate and toast for 8 minutes.
3. Let cool, then grind in a mini food processor to a paste.
4. In a medium bowl, stir the water with the miso and the nut paste and serve.

**Serve With:** Crunchy vegetables.