

# Oriental Cashews



More and more you read how nuts are a good source of vitamins and nutrients. This recipe for Oriental Cashews made in your NESCO Dehydrator is great tasting as well as a healthy snack. Also, try these delicious cashews on a salad for a wonderful crunch.

Let us know what you think. What are some of your favorite snacks you like to make in your NESCO Dehydrator?

**Your Key Ingredient:**

[NESCO Dehydrator](#)

**Grocery Ingredients:**

12 oz can dry-roasted whole cashews  
1/3 cup soy sauce  
1/4 cup water  
2 Tbsp garlic powder  
1/4 tsp powdered ginger

**Instructions:**

1. Place nuts in a 9-inch square pan. Combine remaining ingredients and pour over nuts. Let sit at room temperature overnight.
2. Drain liquid from nuts and place on **NESCO® Dehydrator** tray.
3. Dry at 145° F for 3 to 5 hours or until nuts are crunchy. Store in an air-tight container.