



## YUMMY HOLIDAY SPICED NUTS

- 3 tablespoons unsalted butter
  - 2 tablespoons (packed) light brown sugar
  - 1 tablespoon fresh rosemary, chopped
  - 2 teaspoons kosher salt
  - 1 1/2 teaspoons fresh thyme, chopped
  - 1/4 teaspoon ground cinnamon
  - 1/4 teaspoon cayenne pepper
  - 1/4 teaspoon freshly ground black pepper
  - 1 pound (about 2 cups) raw unsalted mixed nuts
- Preheat oven to 375°F.

In medium saucepan over moderately low heat, combine all ingredients except nuts. Cook, stirring frequently, until butter and sugar melt completely, about 2 to 3 minutes. Add nuts and toss well to combine.

Spread nuts on large rimmed baking sheet and bake, stirring after 7 minutes, until golden and fragrant, 12 to 15 minutes. Cool in pan on rack. (Nuts can be made up to 3 days ahead and stored at room temperature in airtight container.)