



HOLIDAY SPICED NUTS

INGREDIENTS

- 3 Tbsps Butter, unsalted
- 2 Tbsps Light brown sugar, packed
- 1 Tbsp Fresh rosemary, chopped
- 2 tsps Kosher salt
- 1 1/2 tsps Fresh thyme, chopped
- 1/4 tsp Ground cinnamon
- 1/4 tsp Cayenne pepper
- 1/4 tsp Freshly ground black pepper
- 1 lb. (about 2 cups) Raw unsalted mixed nuts

PREPARATION

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.)