



Gochujang Sweet Spiced Nuts

1 Tablespoon honey
1/2 Tablespoon coconut oil
1/2 Tablespoon Gochujang chile paste
1/2 teaspoon salt
1-1/2 cups raw pistachios or walnuts

Preheat oven to 325 degree F. Line greased baking pan with parchment paper.

In medium saucepan, melt the honey and coconut oil over medium heat.

Remove from heat; stir in Gochujang paste and salt. Add nuts; stir to coat evenly. Transfer to prepared pan; bake 12 to 15 minutes or until nuts are toasted, stirring once or twice. Remove from oven. Set aside until able to handle. Break nuts apart; cover; store at room temperature.

Makes about 1-1/2 cups

Cook's Note: Watch the nuts carefully during the last five minutes in the oven as they can burn easily. I made three batches that used pistachios, walnuts, and pecans. The pistachios turned a beautiful autumn color and

were only mildly seasoned. My favorite was the pecans, which I used to sprinkle on our dinner salads.

Inspired by: Better Homes & Gardens Magazine; November 2016 issue.

About the Recipe: The nuts turned out mild enough to be enjoyed by the whole family. The colors, especially the pistachios, blended with all the autumn dishes. The mild sweet chili flavored nuts made excellent toppings for salads, vegetables, or even desserts. Remember this recipe can be used with any kind of nut. It is sure nice to discover a recipe that is so versatile.