



Candied Cocktail Nuts

Use fancy mixed nuts with sweet spices and maple syrup

1-1/2 cups fancy mixed nuts, your favorite such as whole walnuts, cashews, almonds.

3 sprigs fresh thyme

1 Tablespoons unsalted butter

1 Tablespoon maple syrup

1 teaspoon brown sugar

1 teaspoon sea salt

3/4 teaspoon ground cinnamon

1/2 teaspoon cayenne pepper

Note: Can be kept for about 1 week in tightly covered container. If they become too sticky, place in 350 F degree oven for 5 minutes

Preheat oven to 350 degrees F. center your oven rack.

Sprinkle nuts on nonstick baking mat on cookie sheet; sprinkle thyme leaves over nuts.; roast for 5 minutes. You can also substitute rosemary for thyme or vary your seasonings.

Meanwhile put all other ingredients in medium saucepan, cook over medium heat, stirring until melted and mixture is smooth. There will only be a little liquid, but it will be enough to cover the nuts.

Add the warm nuts to the saucepan; cook stirring for 2 to 3 minutes. Until coated with the mix. Return the nuts to the baking sheet spreading them out evenly.

Bake for 10 minutes, stirring and turning the nuts after 5 minutes. If you want more color, bake for another 5 minutes or so. Transfer the baking sheet to a rack; allow the nuts to cool completely before sprinkling with additional salt.

Serves: 4 to 8 as appetizer snack

Cook's Note: This is a basic recipe that you can change by adding your favorite nuts, herbs, and spices.

About the Recipe: It has a light herbaceous flavor that is mixed with a touch of maple syrup and brown sugar for sweetness. Add a hot tingly kick with some ground red pepper. Perfect for that snack bowl on the table.