

Sweet, Salty, Spicy Party Nuts



I find this technique much easier than the stovetop pan method. You'll get beautiful, perfectly frosted nuts that are roasted evenly, with no bitter burned spots.

By Chef John

Prep: 10 mins

Cook: 17 mins

Total: 27 mins

Servings: 16

Yield: 4 cups



Ingredients

Cooking spray

1 cup untoasted walnut halves

1 cup untoasted pecan halves

1 cup unsalted, dry roasted almonds

1 cup unsalted, dry roasted cashews

1 teaspoon salt

½ teaspoon freshly ground black pepper

¼ teaspoon ground cumin

¼ teaspoon cayenne pepper

½ cup white sugar

¼ cup water

1 tablespoon butter

Directions

Step 1

Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with aluminum foil and lightly coat with cooking spray.

Step 2

Combine walnut halves, pecan halves, almonds, and cashews in a large bowl. Add salt, black pepper, cumin, and cayenne pepper; toss to coat.

Step 3

Heat sugar, water, and butter in a small saucepan over medium heat until the butter is melted. Cook for 1 minute and remove from heat. Slowly pour butter mixture over the bowl of nuts and stir to coat.

Step 4

Transfer nuts to the prepared baking sheet and spread into a single layer.

Step 5

Bake nuts in the preheated oven for 10 minutes. Stir nuts until the warm syrup coats every nut. Spread into a single layer, return to the oven, and bake until nuts are sticky and roasted, about 6 minutes. Allow to cool before serving.

Nutrition Facts

Per Serving: 219 calories; protein 4.8g; carbohydrates 12.7g; fat 18.1g; cholesterol 1.9mg; sodium 205.7mg.