

Spicy Herb Cocktail Nuts

2 cups cashews
2 cups almonds
2 cups pecans
2 cups walnuts
1/3 cup maple syrup
1/2 tsp cayenne
Splash of Tabasco
2 tsp finely chopped fresh rosemary
2 tsp finely chopped fresh oregano
2 tsp finely chopped fresh sage
2 tsp finely chopped fresh thyme
3 Tbsp. extra-virgin olive oil
Kosher salt and freshly ground black pepper



Preheat oven to 350 degrees F.

In a large bowl, combine nuts, maple syrup, cayenne, Tabasco, herbs, olive oil, salt and pepper. Spread the nuts in a single layer on a baking sheet. Bake for about 15 minutes, stirring occasionally, until golden brown. Let cool. Taste and add more salt if desired.

Recipe from Herb Companion Jan 2016