



RECIPE NAME: Stephanie's "Famous" Spiced Nuts **FROM THE KITCHEN OF:** Stephanie Kiouressis '89

INGREDIENTS:

2 tablespoons butter
1/4 cup light brown sugar (Try Swerve-Brown Sugar for a great no sugar version)
2 tablespoons water
1/4 teaspoon ground cumin
1/4 teaspoon cayenne
1/4 teaspoon ground cinnamon
1/2 teaspoon salt
2 cups salted mixed nuts

INSTRUCTIONS:

Mix spices together in advance. Heat nuts in a dry skillet and cook, stirring frequently, until begin to toast, about 4 minutes. Transfer to a small bowl and set aside. Add the butter, sugar, water and spices to the hot skillet and cook, stirring, until a glaze forms, about 1 minute. Return the nuts to the skillet and toss to combine with the glaze. Cook for about 1 to 2 minutes, or until the nuts are glazed and golden brown. Remove from the heat and transfer to a baking sheet lined with aluminum foil, separating with a fork. Let rest until cooled and the sugar has hardened, about 10 minutes. Store in an airtight container.

Additional Notes: This recipe is great for providing a warm holiday aroma in your house as well as a lovely appetizer. My friends call these my "crack nuts" since they can't stop eating them. They are a perfect blend of sweet and spice that pair wonderfully with a tall glass of your favorite beverage. Enjoy!

