



## sweet & spicy mixed nuts

Aromatic garam masala brings an awesome Indian flavor to these sweet and spicy mixed nuts.

MAKES: 3 CUPS

## ingredients

- 1 cup pecans
- 1 cup almonds
- 1 cup walnuts
- 2 tsp garam masala
- 1/2 tsp ground cinnamon
- 1/2 tsp kosher salt
- 3 tbsp honey
- 2 tsp olive oil

## directions

1. Preheat oven to 300°F. Line a baking sheet with parchment paper.
2. In a medium bowl, combine all ingredients, mixing well. Spread nuts in single layer on prepared baking sheet and bake until golden, stirring occasionally, about 30 minutes. Cool completely and break nuts into pieces before serving.



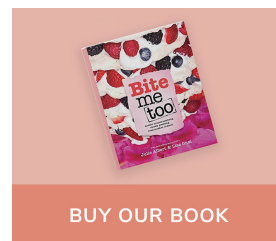
julie albert  
& lisa gnat



BUY OUR NEW  
COOKBOOK



BUY OUR BOOK



BUY OUR BOOK