

SWEET & SPICY NUTS

This is not only a great appetizer or snack, but it can be made ahead of time and packaged up as a hostess or holiday gift. Shared by Anita Lancaster.



PREP: 20 minutes

BAKE: 1 hour

SERVINGS: 4 cups

INGREDIENTS:

1 egg white, slightly beaten
2 Tbsp. cold water
½ C. sugar
¼ tsp. ground cloves
¼ tsp. ground allspice
¼ tsp. ground cinnamon
½ tsp. salt
1⅓ C. dry roasted peanuts
1⅓ C. pecan halves
1⅓ C. whole almonds (you can use cashews or other nuts to substitute for the almonds)
PAM cooking spray

DIRECTIONS:

Pre-heat oven to 250 degrees. Spray baking sheet with PAM.

In a large bowl, combine the egg white, water, cloves, allspice and cinnamon. Add sugar and mix well. Set aside for 15 minutes.

After 15 minutes, add the nuts and toss to coat the nuts well. Spread evenly on a baking sheet.

Bake for 1 hour or until the nuts are dry and sticky. If you think they are too sticky, put them back into oven and cook for 5-10 more minutes.

Sprinkle salt on top of the nuts.

Store in an airtight container until you use the nuts.