

Holiday spiced nuts

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(adapted from a recipe of Emeril Lagasse)

This recipe makes 8 cups nuts, plenty to share as gifts.

1 teaspoon cinnamon

1 teaspoon cayenne pepper

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8 tablespoons unsalted butter

8 cups unsalted mixed nuts (walnuts, almonds, pecans, etc.)

3/4 cup brown sugar

2 teaspoons salt

Mix spices and set aside. Toast the nuts in a dry skillet, stirring frequently, for about 4 minutes. Add the butter and stir for one minute. Add the spices and sugar, 2 tablespoons water, and the salt and cook, stirring until the sauce thickens, about 5 minutes. Transfer nuts to (two) aluminum lined baking sheets and separate them with a fork. Place in a 300 degree oven for 5 minutes. Remove from oven and let nuts cool until hardened. Store in an airtight container.