

**Recipe Name:** Sweet and Spicy Roasted Nuts

**Submitted By:** Chef Libby

Recipe Categories: Appetizers & Dips

**Ingredients:**

- 1 lb. mixed raw whole nuts
- 1½ tsp. dark brown sugar
- 1 tbsp. butter, melted
- 2 tsp. coarsely chopped fresh rosemary
- 1½ tsp. kosher salt
- 2 tsp. dried oregano
- ½ tsp. freshly ground black pepper
- ½ tsp. cayenne pepper (or to taste)

**Directions:**

Preheat oven to 375 degrees. In large bowl, combine all ingredients except nuts. Place nuts on baking sheet and toast for about 7 minutes, or until fragrant and warmed through. Toss nuts in bowl with butter and herb mixture and toss well to coat nuts evenly. Return nuts to oven for about 5 additional minutes, or until lightly toasted.

**WATCH CAREFULLY:** nuts can burn quickly so do not leave oven unattended. Taste for seasoning, add additional salt or cayenne if desired, and serve warm.