

MOLE SPICED NUTS



A savory recipe by Ryan Cangello of The Owl Wine & Food Bar that is well worth it with a little finesse and patience.

INGREDIENTS

- 1 t Unsalted Butter
- 1/4 C Water
- 1/3 C Granulated Sugar
- 1/8 t Cayenne
- 1/8 t Cumin
- 1/4 t Black Pepper
- 1/2 t Kosher Salt
- 2 C Whole Shelled Almonds
- 2 C Whole Shelled Pecans or Walnuts

DIRECTIONS

1. Preheat oven to 325 Combine in a large mixing bowl (we use a metal mixing bowl) the Cayenne, Cumin, Pepper, Salt and nuts. Toss to distribute the spices.
2. In a small sauce pan heat Butter, water and sugar to dissolve the sugar. Be sure not to boil, as this will crystallize the sugar. Once all of the sugar is dissolved, add to nut mixture and toss until coated.
3. Transfer to a large sheet pan that has been sprayed with pan spray. Spread out evenly and bake for 15 min and with rubber spatula mix nuts to keep the ones on the outer edge from burning and return to oven for 15 minutes (be sure to monitor the entire time, as these burn easily).
4. Remove from oven and let cool. Once cooled and not sticky, serve or store in a sealed container for up to 3 weeks.

Visit us at ExploreWashingtonCT.com