

# Spiced Nuts

This recipe was developed by Bernardin executive **Chef Emerie Brine**.

*Makes a tasty gift item!*

**2 tbsp (25 ml) butter, melted**

**1/4 cup (50 ml) liquid honey**

**1 tsp (5 ml) ground cinnamon**

**1/2 tsp (2 ml) ground nutmeg**

**pinch *Each*: ground allspice & cloves**

**3/4 lb (340 g) assorted unsalted nuts – almonds, Brazil nuts, cashews, hazelnuts, pecan halves, peanuts**

**3 x 236 ml Collection Elite Mason Jar Storage Pots & 2-piece SNAP Lid® closures**

Combine butter, honey and spices. Add nuts and stir to thoroughly coat; spread onto greased cookie sheet. (Blanched nuts with outer brown skins removed work best)

Stirring every 5 minutes, roast coated nuts in 325°F (160°C) oven, about 15 minutes or until evenly roasted.

Remove from cookie sheet and cool completely. Pack nuts into jars and apply lid and screw band tightly.

TIP: Make sure that you use the freshest nuts in order to get the best results.