



## *Spiced Nuts with Roasted Garlic Sea Salt*

*A well caramelized nibble that is perfect with cocktails*

### Ingredients

- 1 tbsp **Roasted Garlic Oil**
- 2 tbsp **Garlic Balsamic Vinegar**
- 1 tbsp **Roasted Garlic Sea Salt**
- 1 tsp cayenne
- 1 tsp cumin
- ¼ cup fine sugar
- 1 cup almonds
- 1 cup pecans (or walnuts)



### Directions

Preheat oven to 350° F

Heat **Roasted Garlic Oil**, **Garlic Balsamic Vinegar** and sugar in a saucepan over low-medium heat. Sprinkle with **Roasted Garlic Sea Salt** and other seasonings (adding more to taste). Mix well. Add nuts, stirring to coat until mixture becomes sticky, at least 5 minutes.

Turn nuts out onto a baking sheet (lined with parchment paper) and bake for 15 to 20 minutes, or until crunchy. Let cool and serve at room temperature.

Spiced nuts can be stored in an airtight container for a couple of weeks.

*Makes 2 cups*



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