

Spicy Nuts Recipe by Food Storage Moms

Ingredients:

- 2 cups pecans (shelled)
- 2 cups sliced almonds
- 2 cups walnuts (shelled)
- 1/2 cup Agave
- 1-1/4 teaspoons Cayenne Pepper
- dash of Real Salt

Instructions:

1. Preheat oven to 350 degrees
2. Combine the nuts in a medium sized bowl. Combine the Agave, Cayenne Pepper and Real Salt in a small bowl. Stir the liquid until blended and pour over the nuts. Stir the nuts with the liquid until covered. Place the mixture on a foil covered greased cookie sheet. Place in the oven and bake for 20-30 minutes. Stir the nuts halfway through the cooking period. Let cool and enjoy! These are great for salads or snacks.