



SPICED NUT MIX

*Trefethen*

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### INGREDIENTS

- 3 lb mixed nuts (cashews, pecans, walnuts, almonds, etc.)
- 4 Tbsp butter, melted
- 2 Tbsp brown sugar
- 1 tsp cayenne
- 3 tsp salt
- 2 Tbsp fresh rosemary, finely chopped

### PROCEDURE

1. Turn oven to 350F. Spread nuts on sheet pan and roast in oven until toasted, about ten minutes.
2. As nuts toast, mix melted butter and spices in a large bowl. When nuts come out of the oven and are still hot, toss in bowl until covered with melted butter spice mix. Spread mixture back on sheet tray to cool.
3. Serve in your favorite bowl and enjoy as an accompaniment to a cheese board, alongside charcuterie, or alone as delicious snack.

### TREFETHEN WINE PAIRING

**Cabernet Sauvignon:** *Ripe, focused flavors of cherry, boysenberry, and black currant with soft notes of cedar, bay leaf, and a savory earthiness. On the palate, this wine has a fruit-driven entry balanced with firm tannins that give way to a lush, lingering finish.*