Sweet & Spicy Party Mix

This recipe makes a great gift for family and friends at the holidays – the sugar and warm spices are balanced with a little cayenne for heat, creating a party for your mouth!

YIELD ABOUT 5 CUPS | PREP TIME 5 MIN | TOTAL TIME 35 MIN
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**INGREDIENTS**
- 3 Tbsp Brown Sugar
- 2 tsp Fresh Thyme, chopped (divided)
- ½ tsp Kosher Salt
- ½ tsp Cinnamon, ground
- ¼ - ½ tsp Cayenne (ground red pepper)
- ½ cup Pecans, raw, whole
- ½ cup Almonds, raw, whole
- 1 ½ Tbsp Butter, unsalted
- 3 cups Pretzels, unsalted, small
- 1 cup Crispy Rice Cereal (such as Chex)
- 2 Tbsp Maple Syrup

**CHEF’S NOTES**
You can customize this recipe with different nuts, shapes of pretzels, crispy cereal varieties, and different herbs – fresh rosemary would also be delicious!

Nuts like pecans and almonds are full of fiber, nutrients, heart healthy monounsaturated fats, and protein, making them a delicious and nutritious snack option.

**DIRECTIONS**
1. Gather all necessary equipment and ingredients. Preheat oven to 350°F.
2. Combine the brown sugar, 1 tsp thyme, salt, cinnamon, and cayenne in a small bowl.
3. Combine the pecans and almonds on a parchment-lined rimmed baking sheet in an even layer. Bake for about 10 minutes or until the nuts begin to brown. Set aside baking sheet. Add the hot nuts to a medium bowl with the butter and stir until the butter melts.
4. Gently stir in the pretzels, cereal, and maple syrup. Sprinkle the sugar mixture evenly over the pretzel mixture and toss gently to coat.
5. Spread the mixture evenly in a single layer on the reserved baking sheet. Bake for 10 minutes, stirring once half-way through.
6. Sprinkle with the remaining 1 tsp thyme. Cool completely then transfer to a sealer container or bag.

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