



Smoked and Spiced Mixed Nuts

Rob Hull

Serving size: 2.5 Pounds

Ingredients

2 1/2 pounds mixed salted nuts ,
Costco's Kirkland Signature Extra
Fancy Mixed Nuts - 1 Container
1/3 cup light brown sugar
2 tablespoons dried thyme
2 tablespoons dried rosemary
1 1/2 teaspoons ground cayenne
pepper
1 tablespoon dry mustard powder
1 1/2 tablespoons extra virgin
olive oil

Directions

Set up your smoker for indirect heating at a temperature of 225°F. When you put the nuts into the smoker, add soaked apple wood chips.

In a one-gallon ZipLoc bag, add the nuts and all other ingredients. Seal tightly and toss until evenly coated.

Pour the nuts into a 9x13-inch pan and spread evenly. You may want to use a disposable aluminum roasting pan.

Smoke until the nuts are toasted and have a nice smokey flavor, usually about 30 to 60 minutes. Shake the pan or stir

the nuts with tongs a couple times to prevent the nuts from burning.

Remove the pan from the smoker. To cool the nuts, you can spread them out on parchment paper, or on a large jelly roll pan. Serve at room temperature and store in an airtight container.

Notes

I like to use a BBQ vegetable pan. With all the holes, the smoke can really permeate the nuts.