

Deejay's Tried and True Recipes

<http://www.deejayssmokepit.net/>

Hot And Spicy Smoked Cajun Nut Mix

1/4 cup Butter or margarine (I prefer Blue Bonnet Margarine)

1 teaspoon Salt

1 teaspoon Paprika

1 teaspoon Red cayenne pepper (or to taste)

1 teaspoon Garlic powder

1 teaspoon Black pepper

1 teaspoon Onion powder

1 teaspoon White pepper

8 ounces Walnuts

8 ounces pistachios

4 ounces almonds, Whole

Again you can use any combination of nuts you chose and it will be great!

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In a 3 quart sauce pan, over low heat, melt butter stir in paprika, garlic, and onion powders. Stir in black pepper, white pepper, salt and red pepper. Blend well. Cook 1 to 2 minutes, stirring constantly. Remove from heat. Stir in walnuts, pecans, and almonds. Mix well to coat. Spread nuts in a tin foil pan and smoke for 15 to 20 minutes. Stir nuts occasionally. Cook without smoke until nuts are golden brown. Remove from heat and cool.

If you like these recipes try my [Smoked Hot and Spicy Crisp-X mix](#)! It's similar to Chex mix but I use Crisp-X cereal instead. Each square of Crisp-X has Wheat on one side and Corn on the other – You only have to buy one box of cereal instead of two!

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