

Deejay's Tried and True Recipes

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

Glazed Spiced Smoked Nuts Recipe

1/3 cup sugar

1/4 unsalted butter or margarine (I prefer Blue Bonnet Margarine)

1/4 cup fresh orange juice (strained)

1 1/2 teaspoon salt

1 1/4 teaspoon cinnamon

1/4 teaspoon cayenne pepper

1/4 teaspoon ground mace

1 pound unsalted mixed nuts

Cook sugar, butter, orange juice, salt, cinnamon, cayenne and mace in heavy skillet over low heat until butter melts and sugar is dissolved.

Increase heat to medium. Add nuts and toss until completely coated.

Spread in single layer on a tin foil pan lightly coated with a non-stick spray. Smoke for 30 minutes stirring every 10 minutes. Then cook without smoke for another 30 minutes. Move nuts to sheet of tin foil to cool.