

Deejay's Tried and True Recipes

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

Hot and Spicy Smoked Nuts

2 tablespoons butter or margarine, melted (I prefer Blue Bonnet Margarine)

1 tablespoon Worcestershire sauce

1/4 teaspoon ground red pepper

1/4 teaspoon salt

1/4 teaspoon garlic powder

2 cups of your favorite nuts

1 tablespoon chili powder

Mix everything but the nuts and chili powder in a bowl. When it's mixed well add nuts coating completely. Then add chili powder. Put in tin foil pan and smoke for about 30 minutes. Stir them up every 10 minutes or so.