

Sweet & Spicy Cashew Crunch



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 10 servings

1T kosher salt

2T cayenne pepper

1 1/2t paprika

1/2c sugar

2 large egg whites

5c cashews, unsalted

butter

Preheat oven to 300. Heavily coat 2 rimmed cookie sheets with butter.

In a small bowl combine salt, cayenne, paprika and sugar. Set aside. In medium bowl, beat egg whites until foamy. Whisk in spice mixture. Stir in the nuts.

Spread the cashews onto the baking sheets, bake for 15 minutes. Reduce oven temperature to 250, rotate the pans in the oven, stir cashews and bake for 10 more minutes. Spread the cashews in single layer on parchment paper. Cool completely.

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meijer

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