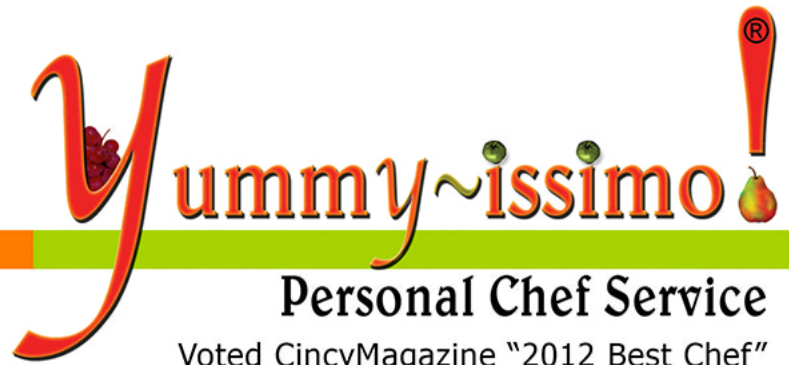


Hot & Spicy Mixed Nuts



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 10

1/4c butter, melted	1t ground cumin	1/4t cayenne pepper ~ more or less to taste
2T soy sauce	1t garlic powder	1/4t salt
2T Worcestershire Sauce	1/2t ancho powder	5c mixed nuts

Preheat oven to 350. Line large, rimmed baking sheet with foil and spray with non~stick cook spray.

Mix together melted butter, soy sauce and Worcestershire Sauce in large bowl. Add cumin, garlic powder, ancho, cayenne and salt and mix until all spices are dissolved.

Add nuts into bowl, mix well and pour onto prepared baking sheet.

Bake 10~12 minutes. Stir well and bake another 5 minutes. Store in airtight container.

Debbie Spangler ~ Certified Personal Chef

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