SWEET AND SPICY NUTS

DIFFICULTY: EASY

Prep Time: 5 minutes
Cook Time: 15-20 minutes
Stand Time: 10 minutes
Serves: 4-6 people

INGREDIENTS

- 2 cups of pecans
- 2 cups of almonds
- ½ cup maple syrup
- 1 teaspoon cayenne pepper
- 1 teaspoon cinnamon
- 2 teaspoons salt
- ½ teaspoon ground black pepper
- 1 tablespoon fresh thyme
- 1 tablespoon chopped fresh rosemary
- 1 teaspoon garlic powder

METHOD

1. Preheat oven to 350 degrees.
2. Combine pecan halves, almonds and maple syrup in a large bowl.
3. Add in cayenne pepper, cinnamon, black pepper, salt, garlic powder, fresh rosemary and thyme and lightly toss. Spread nuts evenly on to a greased baking sheet.
4. Bake the nuts for 15-20 minutes or until most of the liquid has evaporated.
5. Allow to cool for 10 minutes and garnish with fresh herbs and salt to taste.

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JALAPENO PECAN CHEDDAR SPREAD

DIFFICULTY: EASY
Prep Time: 10 minutes
Stand Time: 2-3 hours
Serves: 4 to 6 people

INGREDIENTS
- 8 ounces cream cheese, softened
- 4 cups shredded extra-sharp Cheddar cheese
- ½ cup mayonnaise
- 1 teaspoon garlic powder
- ½ teaspoon ground cayenne pepper
- ½ teaspoon onion powder
- 3 tablespoons fresh jalapenos seeded and minced
- ½ teaspoon salt
- ½ teaspoon black pepper
- ¾ cup toasted pecans (chopped)
- ½ cup green onions, finely chopped

METHOD
In a medium bowl, mix the mayonnaise, cream cheese, minced jalapenos, toasted pecans, green onions, garlic, onion powder, salt, pepper, and cayenne together. Transfer to a container, cover, and refrigerate for a few hours before serving to allow the flavors to meld. Use within 1 week.