



Christina's Chocolate Chili Spiced Nuts

Christina Marbury January 24, 2022

Every holiday season, I make spiced nuts and then immediately decide I should be making them more than just once a year. Well, this year is the year, and our chocolate chili rub felt like the perfect excuse to come up with a brand new recipe. These offer just a bit of a kick, balanced with the early sweetness of maple syrup and chocolate. I used an equal mixture of almonds and cashews to make my batch, because it's what I had at home. But these would be great with any blend of almonds, walnuts, pecans, cashews, peanuts, etc.

INGREDIENTS

4 cups mixed nuts
1 Tbsp vegetable oil ¼ cup maple syrup
1 Tbsp orange juice
1 tsp kosher salt
2 Tbsp + 1tsp GDC chocolate chili rub

PREPARATION

Mix all ingredients in a medium bowl until well combined. Pour onto a baking sheet covered with parchment paper or a baking mat. Bake at 375 for 20 minutes, stirring twice during the baking process. Let cool completely before removing from the pan. Store in an airtight container.

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