

Holiday Rosemary Nut Mix

dark chocolate + dried cherries

Yield: 6 servings

Ingredients

Rosemary nut mix:

- ½ cup water
- ½ cup sugar
- ½ tsp kosher salt
- ¼ tsp cayenne pepper
- 4 oz raw cashews
- 4 oz raw halved pecans
- 4 oz raw slivered almonds
- 4 oz white popcorn
- ¼ cup brown sugar
- ¼ tsp chopped rosemary
- 4 oz dark chocolate, roughly chopped
- 4 oz dried cherries

Directions

Rosemary nut mix:

Preheat the oven to 350°F. In a 12-inch pan, combine the water, sugar, salt and cayenne pepper. Turn the heat on high and let the sugar dissolve. Boil the syrup until some of the liquid has evaporated and the bubbles become smaller. Toss in the nuts, lower the heat to medium and cook for another minute. Add in the popcorn, brown sugar, and rosemary. Stir to coat. Spread the mixture onto a foil-lined sheet pan. Bake for 6 minutes. Let the mixture cool while using a spoon to gently toss it so that nothing sticks. Once cool, add the chocolate and dried cherries.

