

the **Nut & Job** nutty by nature

SWEET, SALTY, SPICY PARTY NUTS

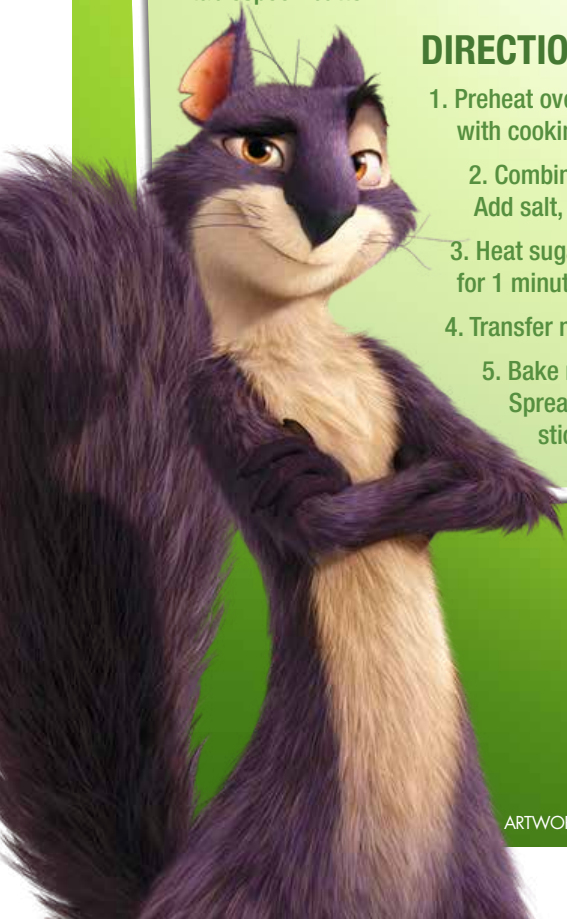
INGREDIENTS:

- Cooking spray
- 1 cup untoasted walnut halves
- 1 cup untoasted pecan halves
- 1 cup unsalted, dry roasted almonds
- 1 cup unsalted, dry roasted cashews
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1/4 teaspoon ground cumin
- 1/4 teaspoon cayenne pepper
- 1/2 cup white sugar
- 1/4 cup water
- 1 tablespoon butter



DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with aluminum foil and lightly coat with cooking spray.
2. Combine walnut halves, pecan halves, almonds, and cashews in a large bowl. Add salt, black pepper, cumin, and cayenne pepper; toss to coat.
3. Heat sugar, water, and butter in a small saucepan over medium heat until the butter is melted. Cook for 1 minute and remove from heat. Slowly pour butter mixture over the bowl of nuts and stir to coat.
4. Transfer nuts to the prepared baking sheet and spread into a single layer.
5. Bake nuts in the preheated oven for 10 minutes. Stir nuts until the warm syrup coats every nut. Spread into a single layer, return to the oven, and bake until nuts are sticky and roasted, about 6 minutes. Allow to cool before serving.



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CRANBERRY NUT BREAD

INGREDIENTS:

- 2 cups all-purpose flour
- 3/4 cup white sugar
- 3/4 teaspoon salt
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 cup chopped cranberries
- 1/2 cup chopped walnuts
- 1 egg
- 2 tablespoons vegetable oil
- 3/4 cup orange juice
- 1 tablespoon orange zest

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.
2. Combine the flour, sugar, salt, baking powder, and baking soda. Add the cranberries and walnuts, and stir to coat with flour. Mix together the egg, oil, orange juice, and orange zest. Pour the egg mixture into the flour mixture, and stir until just blended. Spoon the batter into the prepared pan.
3. Bake for 50 minutes in the preheated oven, or until a toothpick inserted near the center comes out clean. Cool in pan for 10 minutes, then remove to a wire rack, and cool completely.



Courtesy of Karin Christian from allrecipes.com
stir things up™



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