

Betty's Sriracha Spiced Nuts



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Betty demonstrates how to make Sriracha Spiced Nuts. This is a blend of nuts, coated with a sweet and peppery sauce and toasted in the oven.

Sriracha Spiced Nuts

2 tablespoons honey

1 tablespoon coconut oil

1 tablespoon sriracha sauce

½ to 1 teaspoon salt, as desired

3 cups raw nuts (Use a single type of nut or a blend of mixed nuts.)

In a medium-sized saucepan, melt honey and coconut oil over low to medium heat. Remove from heat and stir in sriracha sauce and salt. Add nuts, and stir to coat. Place in a single layer in a shallow baking dish or pan that has been lined with parchment paper. Bake at 325 degrees (F) for about 10 minutes or more, stirring after 5 minutes. Remove from oven when nuts are heated through. Let cool. Break nut clumps into serving-sized pieces and store in a covered container at room temperature.

Enjoy! --Betty :)