

Spiced Mixed Nuts

By [Diana Rattray](#)



Spiced mixed nuts are essential for parties. A spiced nut recipe, made with almonds, pecans, and peanuts.

Ingredients:

- 2 tbsp. butter
- 1 c. pecan halves
- 1 c. whole almonds
- 1 c. dry-roasted unsalted peanuts
- 1 tbsp. Worcestershire sauce
- 1 tsp. chili powder
- 1/2 tsp. garlic salt
- 1/4 tsp. cayenne pepper

Preparation:

Preheat the oven to 300°. Add butter to a 13- x 9- x 2-inch baking pan; set the pan in the oven to melt the butter. Remove the pan from the oven; add pecans, almonds, peanuts, and Worcestershire sauce to the melted butter. Gently stir until well mixed. Bake the nut mixture until it is toasted, stirring occasionally, about 30 minutes. Remove the nuts from the oven and sprinkle the mixture evenly with chili powder, garlic salt, and cayenne pepper. Toss until well mixed. Transfer the warm nuts to a bowl and serve immediately, or let cool and store them at room temperature in an airtight container until ready to serve.
Makes 3 cups of spiced mixed nuts.