

**Sweet & Spicy Cajun Roasted Peanuts**



Drop-in guests are the best, but it's nice to have something on hand to serve with a drink. These dressed up peanuts go perfectly with beer or cocktails.

Cook time: 25 minutes  
 Makes 2 cups (500 mL)

Ingredients:

|        |                                |        |
|--------|--------------------------------|--------|
| 1      | egg white                      | 1      |
| ¼ cup  | granulated sugar               | 60 mL  |
| 2      | Kosher salt                    | 5 mL   |
| 1 tsp  | dried thyme leaves             | 5 mL   |
| ¼ tsp  | each cayenne and garlic powder | 4 mL   |
| 2 cups | peanuts                        | 500 mL |

Directions:

1. Preheat oven to 300°F (150°C). Line a baking sheet with parchment paper. In a medium bowl, whisk egg white until frothy. Then whisk in sugar and seasonings (if you only have garlic salt, add only ¼ tsp (1 mL) salt) until blended. Add peanuts and stir to coat.
2. Spread peanuts out on prepared baking sheet. Roast in preheated oven, stirring a couple of times until nuts are golden brown and mixture is barely sticky, 20 to 25 minutes. Taste, adding a little more salt if needed. Cool completely, breaking up nuts as they cool. Store in an airtight container for a couple of weeks.