



Sparkle Kitchen

Sweet and Spicy Peanuts

Ingredients

- 1 pound shell-on peanuts (or about $\frac{3}{4}$ pound shelled peanuts)
- $\frac{1}{4}$ cup brown sugar
- 2 teaspoons cumin
- 1 teaspoon salt
- 1 teaspoon cinnamon
- $\frac{1}{2}$ teaspoon smoked paprika
- $\frac{1}{2}$ teaspoon ground ginger
- $\frac{1}{4}$ teaspoon ground cloves
- 1 egg white
- 1 teaspoon sriracha (or your favorite hot sauce)

Directions

Preheat your oven to 350 degrees.

Shell the peanuts, if necessary, and set aside. In a small bowl, mix together the brown sugar and all of the dry spices. Sift them together with a fork to combine.

In a larger bowl, whisk the egg white until it's frothy. Gently toss the nuts in with the egg white, then add the spice mixture, plus the sriracha.

Spread the peanuts out into a single layer on a parchment covered bake sheet. Roast them for 30 minutes, opening the oven door and stirring them once about halfway through. As always when cooking with nuts, pay careful attention towards the end to be sure they don't scorch.

Once the peanuts are roasted up and smelling delicious, you can either enjoy them hot or (after allowing them to cool) store them in an airtight container at room temperature.