

Multi-Spiced Nuts

About 3 cups

- 1 tsp. Chinese five-spice powder
- 1 tsp. ground cinnamon
- 1 tsp. ground ginger
- 1 tsp. ground cumin
- 1 tsp. salt
- 1/2 tsp. chipotle chili powder
- 1/4 tsp. garlic powder
- 1 egg white
- 1 c. pecans
- 1 c. walnuts
- 1 c. raw cashews
- 2 Tbsp. sugar
- Kosher salt, to taste
- 1/4 c. crystallized ginger, cut into matchstick-size strips

Preheat oven to 225 degrees. Line a large baking pan with parchment. Stir powdered spices together. Whisk egg whites in large bowl until foamy; whisk in spice mixture. Add nuts; toss to coat well. Sprinkle in sugar and toss well again. Spread nut mixture in single layer on baking sheet. Bake 1 hour and 20 minutes, stirring every 20 minutes. Remove from oven and sprinkle with kosher salt, if desired. Transfer to large bowl. Mix in crystallized ginger. Cool completely.

Accompany with Cooper-Garrod Viognier