

PEPPER SPICED WALNUTS

Ingredients:

- 1 1/2 cups whole walnuts,
shelled
- 1 tablespoon butter, melted
- 1/4 teaspoon paprika
- 1/4 teaspoon chili powder
- 1/4 teaspoon black pepper
- 1/4 teaspoon cayenne pepper

Directions:

Preheat oven to 350° F. Arrange walnuts in a single layer on cookie sheet. Toast walnuts in the oven for about 8 minutes. Remove the walnuts from the oven and while they are still hot, toss everything together in a large zip lock bag. Pour pepper spiced walnuts back on the cookie sheet and arrange in a single layer. Allow to cool before adding them to the tailgate crab salad.

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