



CHILI ROASTED HAZELNUTS

1 cup Hazelnuts

1 tbsp vegetable oil

Spice Sack

1 tsp salt

¼ tsp pepper

½ tsp chili powder

1. Preheat oven to 400
2. Mix Hazelnuts with oil in small bowl
3. Add contents of Spice Sack and mix thoroughly
4. Pour contents onto baking sheet in a single layer (be sure to scrape out all the oil mixture onto nuts)
5. Roast until fragrant and nuts starting to brown – about 10 minutes
6. Cool nuts on a paper towel
7. Enjoy!

CINNAMON ROASTED HAZELNUTS

1 cup Hazelnuts

1 tbsp vegetable oil

Spice Sack

1 tbsp brown sugar

1 tsp cinnamon

1. Preheat oven to 400
2. Mix Hazelnuts with oil in small bowl
3. Add contents of Spice Sack and mix thoroughly
4. Pour contents onto baking sheet in a single layer (be sure to scrape out all the oil mixture onto nuts)
5. Roast until fragrant and nuts starting to brown – about 10 minutes
6. Cool nuts on a paper towel
7. Enjoy!