

Sweet-Spicy Pretzel Mix [from [Everyday Food](#), September 2008]  
<http://pajamachef.wordpress.com/2010/12/21/sweet-spicy-pretzel-mix/>

Ingredients:

- 2 cups thin pretzel sticks
- 1 cup whole almonds
- 2 tablespoons unsalted butter
- 2 tablespoons brown sugar
- 1/8 teaspoon cayenne pepper

Directions:

Preheat oven to 300 degrees. Line a large baking sheet with parchment paper. In a large bowl, mix pretzels and almonds. In a medium saucepan, combine butter, sugar, and cayenne pepper over medium heat. Stirring constantly, bring mixture to a boil. Remove from heat and pour over pretzels and almonds. Stir to coat. Spread on baking sheet in a single layer. Bake for 20 minutes or until mixture caramelizes; flipping every 3-5 minutes to prevent burning. Recipe can be doubled.

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