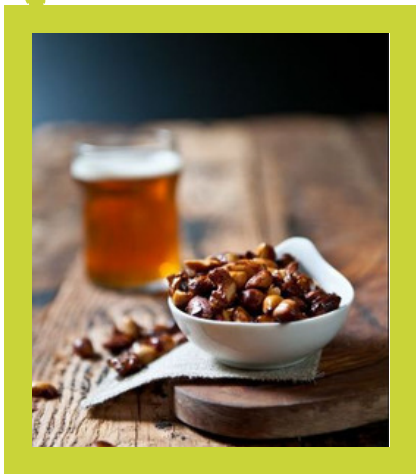
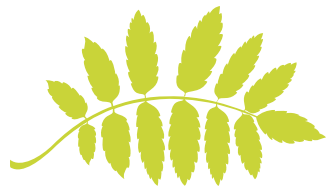




LAGUNITAS BEER NUTS



Ingredients

1/3 cup Sakitumi IPA
1/2 cup brown sugar
1/2 tsp. Cayenne
1 T. butter

1/2 to 3/4 t. Sriracha sauce
2 1/2 to 3 cups salted
mixed nuts and peanuts

Serves: 10

Directions

1. Reheat oven to 350F. Line baking sheet with parchment
2. Put beer and brown sugar in a saucepan over medium heat and stir until the sugar has dissolved. Bring to a boil and let it cook, without stirring or otherwise disturbing the contents of the pan for about 3 minutes.
3. Remove pan from heat and stir in butter and Sriracha until combined.
4. Add the nuts and stir until they are coated.
5. Spread nuts on a prepared baking sheet (parchment) and bake for 5-6 minutes. Stir them and bake for another 6-8 minutes. Syrup mixture should be bubbling and sticky.
6. Sprinkle a little cayenne over them and let sit until cooled.

TIPS: When cooled they should be sticky to crisp. If they are too sticky they were probably not cooked long enough. You may have to break them apart before you put them in the bowl.