**Maple Smoky Beer Nuts**

I have included two recipes for spiced nuts to make a couple of points. First, at least in this case, the particular nuts you use are fairly interchangeable. If you can’t find almonds or really lovely pecans, go ahead and substitute. Second, for the Sweet and Sour Beer Nuts (page 21), the beer plays a supporting role. In this case, the smoky rauchbier-style smoked ale will be one of the first flavours that most people notice.

As with the choice of nuts, feel free to adjust the seasoning blend to suit your preferences.

**Recommended beer**

*Smoked ale*

Holy Smoke Scotch Ale, Church-Key Brewing (Ontario)

Serves 8–10

Preparation time: 10 minutes

Cooking time: 30 minutes, plus at least 2 hours to cool

5 1/4 oz (157.5 g) brown sugar, lightly packed (about 2/3 cup/160 mL)

1/4 tsp (1 mL) cayenne

1/2 Tbsp (7.5 mL) fine sea salt

1 egg white

1 Tbsp (15 mL) maple syrup

4 tsp (20 mL) smoked ale

14 oz (400 g) almonds (about 3 cups/750 mL)

Heat your oven to 275°F (140°C); set a rack in the middle position. Line a cookie sheet with parchment paper or a silicone mat.

Combine the brown sugar, cayenne and sea salt in a medium mixing bowl. In a larger bowl, whisk together the egg white, maple syrup and ale. Add the almonds and toss to coat with the egg white and ale mixture.

Bake on the cookie sheet for 30 minutes. Stir once or twice to keep the nuts from burning and sticking together too badly. After removing from the oven, use the paper or mat as an impromptu funnel to pour the nuts onto a plate, and leave them to cool for 15 minutes. Break apart into bite-sized chunks and allow to cool fully before serving. If making ahead or if you have leftovers, store the nuts in a tightly sealed container.

*Note*

The fine sea salt gives an even distribution and sticks better to the peanuts than larger, heavier flakes. Table salt is an acceptable (if not ideal) substitute.