

**Union Square Café Bar Nuts**  
(Recipe from [Saveur.com](http://Saveur.com))

1 ½ cups unsalted cashews	1-2 tsp. cayenne
1 ½ cups unsalted pecans	2 tsp. brown sugar
1 ½ cups unsalted walnuts	2 tbsp. coarse salt
1 ½ cups unsalted hazelnuts	3 tbsp. melted butter
6 tbsp. fresh rosemary leaves	

1. Preheat oven to 350°. Put 1 ½ cups each shelled unsalted cashews, pecans, walnuts, and hazelnuts onto a large baking pan.
2. Toast in oven until golden, about 10 minutes.
3. Remove from oven. Toss with 6 tbsp. fresh rosemary leaves, 1–2 tsp. cayenne, 2 tbsp. brown sugar, 2 tbsp. coarse salt, and 3 tbsp. melted butter.