

Salt and Serenity

Passover Party Mix

Adapted from bon appetit's recipe for *"Don't Passover This Party Mix"* (April 2016.)

- 1 teaspoon ground cumin
- ½ teaspoon ground coriander
- ½ teaspoon freshly ground black pepper
- ½ teaspoon ground cinnamon
- ¼ teaspoon cayenne pepper
- ½ teaspoon smoked or regular paprika
- 1 Tablespoon Kosher salt
- 3 Tablespoons brown sugar
- 3 Tablespoons granulated sugar
- 3 egg whites
- 3 pieces matzoh, broken into 1 inch pieces
- 1 cup Crispy O's Passover cereal
- 4 cups mixed nuts (I used cashews, almonds, pecans and macadamia nuts)

1. In a medium sized mixing bowl, whisk together ground cumin, coriander, black pepper, cinnamon, cayenne, paprika, salt, brown and white sugar
2. Preheat oven to 325°F. Line 2 large-rimmed baking sheets with parchment paper. Lightly coat parchment paper with cooking spray or vegetable oil. Toss matzo and nuts in a large bowl to evenly distribute.
3. Whisk egg whites in a medium sized bowl until frothy. Pour over nuts and matzo and mix gently to coat. Sprinkle with spice mixture and mix again until everything is evenly coated. Spread out on prepared baking sheets and bake, stirring occasionally, until caramelized, 20-25 minutes.
4. Let cool on baking sheet and then transfer to an airtight container and keep at room temperature. Will keep for 2 weeks.