

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Maple-Glazed Peanuts and Bacon

BY CHEF MARTY SLAVIN

(Yields 4 cups) Ingredients

½ cup real maple syrup
2 cups peanuts, unsalted and roasted (approximately 1 lb.)
½ tsp. dry mustard
1 tbsp. thyme leaves
½ tsp. cayenne pepper
¾ tsp. Old Bay seasoning
3 thick slices of bacon
1 tsp. kosher salt

Directions

Preheat the oven to 325°F.

In a medium skillet, cook the bacon over moderate heat until crisp. Transfer to drain, then finely chop. In a medium bowl, mix the thyme, salt, Old Bay, cayenne and dry mustard. Add the peanuts, maple syrup and bacon and toss until the peanuts are evenly coated.

Scrape the nuts onto a parchment paper-lined baking sheet and roast for about 30 minutes, stirring once, until the maple syrup has thickened.

Let the peanuts cool completely, stirring frequently to break up the large clumps. Transfer the peanuts to a bowl and serve.



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