

# Quick & Easy

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## THE COSTCO WAY

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### **Kirkland Signature Extra Fancy Mixed Nuts Charcuterie**

Makes 8 to 10 servings

#### **Ingredients:**

8 tsp vegetable oil

4 Tbsp plus 2 tsp dark brown sugar

8 tsp water

3 tsp five-spice powder

½ tsp ground cumin

½ tsp ground black pepper

½ tsp cinnamon

¼ tsp ground cloves

4 cups Kirkland Signature Extra Fancy Mixed Nuts

Variety of cheese

Crackers

Variety of meat

Variety of fruit

#### **Instructions:**

Preheat oven to 350 F. In a medium saucepan, warm vegetable oil over medium-low. Add brown sugar, water, five-spice powder, cumin, pepper, cinnamon and cloves. Stir until sugar dissolves and mixture bubbles. Add Kirkland Signature™ Extra Fancy Mixed Nuts. Cook and stir for 3 minutes, or until nuts are thickly coated. Line a baking sheet with parchment paper. Spread nuts evenly on the baking sheet. Bake for 8 to 10 minutes, or until fragrant and crisp. Cool completely before serving. On a large wooden board or platter, arrange mixed nuts mixture, cheese, crackers, meat and fruit.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

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