



Hot Cocktail Peanut Mix Recipe

Description

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This **hot cocktail peanut mix** is easy to mix up for a party or just enjoy it as a snack. My friend Anne shared the recipe with me and the mix can be quite addictive. It has just the right amount of heat to it, but you can also adjust the heat to your individual tastebuds.

It's baseball season and this mix would be great to make for tailgate party. We are big Kansas City Royals fans and it has been an exciting season so far for the Royals. For other tailgating recipe ideas try this [spicy garlic chex mix](#), [easy corn dip](#), and [12 recipes on a stick](#).



If you love peanuts and don't mind a little spice give this easy recipe a try. I don't think you'll be disappointed.

Hot Cocktail Peanut Mix

Author: Anne Putnam for JoyfulScribblings.com

Ingredients

- 1 cup raw peanuts
- 1 cup raw unshelled pumpkin seed (the smaller green kind)
- vegetable oil
- 1/2 tsp cayenne pepper
- 1 Tbsp kosher salt

Instructions

1. Toss 1 C raw peanuts and 1 cup raw pumpkin seeds (the smaller green kind) with 2 TBSP vegetable oil, 1/2 tsp cayenne pepper and 1 TBSP kosher salt to coat.
2. Toast on a baking sheet at 400 degrees, tossing often, until golden brown, about 5-7 minutes.
3. Let cool.
4. Can be made up to a week ahead and stored in an airtight container.

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