

4 oz of best quality butter  
1 cup brown sugar  
1 bunch rosemary  
2 cups roasted unsalted mixed

*Le Cuvier*

Completely melt butter in large pan over medium high heat.  
Remove rosemary leaves from stem, chop finely and set aside.  
Once butter is melted add brown sugar and mix until the consistency of wet sand.  
Add chopped rosemary.  
Place nuts in large bowl and pour hot sugar and butter mixture over nuts.  
Toss until evenly coated and place on cookie sheet lined with parchment paper and allow to cool.

*presented by → Chef John Menges*

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CANDIED MIXED NUTS  
paired with 2015 Zinfandel

