

# Iggy's Grilled Nuts

- 1 cup salted Dry Roasted Peanuts
- 1 or 2 tbsp Smokey Iguana Chipotle Pepper Sauce
- 1 or 12 beers to wash them down (add as needed)

Preheat grill/camp fire to medium heat. Fold 30-inch-long piece of heavy-duty foil crosswise in half; crimp edges to form rim around all sides to form 15x12-inch foil pan. Spray lightly with cooking oil spray.

Toast peanuts with 1 or 2tbsps of Smokey Iguana Chipotle Pepper, or BeeSting Honey n' Habanero Pepper Sauce.

Then spread peanuts in single layer in foil pan; place on grate of grill.

Grill for 6 to 8 min. or until peanuts are lightly toasted, stirring frequently. Cool 5 min before serving with that ice cold beer.

Preparation Time: 5 min Total Time: 13 min