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## 2014 Mixologist of the Year winner: Joe Carpenter (formally) of The Cooperage



2014 Mixologist of the Year winner, Joe Carpenter Photo courtesy Lauren Herpich

Salt and pepper to taste  
DIRECTIONS

Toss mixed nuts with the oil in a container with a tight-fitting lid, until well coated. Sprinkle lemon pepper and Cajun seasoning over nuts, and shake until well seasoned. Add more spices as desired, to taste. Season to taste with salt and pepper. Store in closed container, until ready to serve.

### The Perfect Pair

1.5 ounces rye bourbon  
0.75 ounce St. George Spicy Pear Liqueur  
0.75 ounce tobacco syrup  
1 ounce lemon juice  
Top with hot mulled wine espuma, (foam or froth), and garnish with a pear segment

### Cajun-spiced Mixed Nuts

#### INGREDIENTS

2 pounds unsalted, mixed nuts  
1-2 teaspoons canola oil  
1-plus tablespoons lemon pepper  
1-plus tablespoons Cajun seasoning

Reach the reporter at: [info@lamorindaweekly.com](mailto:info@lamorindaweekly.com)

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