

# POSTSEASONING

FINALLY, A SPICE BLEND FROM **ESPN**

## Georgia Champeanutships

*There are two things Georgia's known for: champions and peanuts.  
And we dared to combine them.*

2 cups peanuts, unsalted

1 cup sugar

1/3 cup water

1 tsp salt

1 1/2 tsp **ESPN Postseasoning**

1. Add the nuts, sugar and water to a heavy bottomed pot and put on medium high heat.
2. Stir constantly to combine until it comes to a boil.
3. Continue stirring constantly until the water evaporates and the sugar looks like sand on the nuts.
4. Reduce the heat to medium and continue mixing as the sugar starts to melt and slightly brown.
5. Coat the nuts with the melted sugar as you stir.
6. Once the nuts are a dark caramel color, sprinkle in the salt and **ESPN Postseasoning**. Stir to coat.
7. Transfer to a sheet tray lined with wax paper and let cool.
8. Break the nuts apart and serve.

