

Barbeque Makhana

Barbeque seasoning came from

<https://www.finecooking.com/recipe/barbeque-potato-chips>

1 - 7 oz bag of Phool Makhana

1 Tbsp Sweet Paprika

2 tsp granulated sugar

1 ½ tsp salt

1 tsp packed light brown sugar

½ tsp garlic powder

¼ tsp cayenne

Place enough makhana in large non-stick pan to form a single layer. Turn on low-medium heat and toast makhana, stirring in pan occasionally to keep from burning. Total time should be about 15 minutes. Remove to large bowl and repeat with remaining makhana.

Meanwhile, mix all spices to combine completely. Spray toasted makhana with avocado oil cooking spray, sprinkle seasoning over and toss to mix. Spray, sprinkle, and toss until desired coverage is attained.

Store in airtight container and enjoy.