



## Spiced Pecans

Use the Kirkland brand 2-pound bag of pecan halves from Costco. They are fresh, affordable and OU certified.

Nuts will keep for weeks in an airtight container.

Ingredients	Directions
<p>2 lbs pecan halves 1½ sticks unsalted butter 5 cloves fresh garlic, minced 2 TBSP Tabasco hot sauce 5 tsp sugar 1 tsp cayenne pepper 2 tsp kosher salt</p>	<ol style="list-style-type: none"><li>1. Preheat oven to 300°.</li><li>2. In a small saucepan, melt butter.</li><li>3. Add garlic, Tobasco, sugar, cayenne, and salt. Cook on medium about 2 minutes, until combined well. Watch your eyes; the pepper sauce and cayenne can burn.</li><li>4. Toss pecans with melted butter; spread on large baking sheets in a single layer.</li><li>5. Bake for 20 to 40 minutes, until pecans smell toasty and begin to brown, tossing every 10 minutes or more frequently.</li><li>6. Remove and cool on pans. Nuts will crisp up as they cool.</li><li>7. When cool, store in an airtight container. They will keep for weeks.</li></ol>

