

SAVORY SPICED PECANS

INGREDIENTS :

*2 cups pecans halves
2 1/2 tbsp unsalted butter, melted
1 tsp Worcestershire sauce
1/2 tsp kosher salt
1/4 tsp garlic powder
1/4 tsp ground mustard
1/4 tsp Tabasco sauce, or to taste
1/8 tsp cayenne pepper, or to taste*

DIRECTIONS:

- 1. Place the pecans in a large mixing bowl. In another bowl, whisk together the melted butter, Worcestershire sauce, salt, garlic powder, ground mustard, Tabasco, and cayenne.*
- 2. Pour the butter mixture over the pecans and stir until well combined. Taste a pecan and add more Tabasco or cayenne if desired.*
- 3. Arrange the pecans on a large sheet pan and bake for 20-22 minutes until toasted and lightly browned, stirring halfway cooking time to prevent burning.*
- 4. Remove from the oven and cool completely, tossing occasionally, before transferring to an airtight container.*