



Recipes

SWEET AND SASSY PECANS

1/2 cup (125 mL) sugar
1/4 cup (50 mL) water
1/2 tsp (2 mL) garlic powder
1/2 tsp (2 mL) smoked paprika

1/2 tsp (2 mL) salt
1/2 tsp (2 mL) freshly ground pepper
1/4 tsp (1 mL) cayenne pepper
3 cups (750 mL) pecan halves

Line a rimmed baking sheet with parchment paper or nonstick foil. Combine all ingredients except pecans in a frypan. Bring to a boil over medium heat, stirring until sugar is dissolved. Remove from heat. Add pecans and stir until pecans are coated with sugar mixture. Spread pecan mixture in a single layer in prepared pan. Bake at 325°F (160°C), stirring twice, for 15 - 20 minutes or until pecans are lightly toasted and sugar coating is slightly crystallized; cool. Store in an airtight container in a cool dry place for up to 1 week or freeze for up to 1 month. Thaw in refrigerator. Makes 3 cups (750 mL).