

Five-Spice Candied Pecans

1/4 Cup water
1/4 Cup sugar
2 Teaspoons five-spice powder
1 Teaspoon salt
2 Cups pecan halves

- 1) Preheat oven to 375F. Lightly oil a shallow baking pan and a 12-inch square of foil.
 - 2) In a small heavy saucepan bring water to boil with sugar, five-spice powder and salt. Stir in pecans and simmer mixture, stirring, 1 minute
 - 3) Immediately pour mixture evenly into pan and with metal spatula, spread pecans in one layer.
 - 4) Bake in middle of oven 8 minutes, or until pecans turn mahogany-colored and most of liquid is evaporated.
 - 5) Immediately transfer pecans with metal spatula to foil, keeping them in one layer, and cool completely. When cool, break up any pecans that have stuck together.
- Can be kept, in layers, separated by wax paper, in an airtight container, frozen, 2 weeks.

Makes approximately 2 cups.



Three Kitty Cuisine
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