



Glazed Pecans

1 1/2 Cups pecans
1 1/2 Tablespoons vegetable oil
1 1/2 Tablespoons sugar
1/4 Teaspoon cayenne pepper
1/4 teaspoon salt

- 1) Preheat oven to 325F. Spray large baking sheet with nonstick spray.
 - 2) Stir pecans and oil in medium bowl to coat.
 - 3) mix sugar, cayenne, and salt in small bowl, then add to pecan mixture and toss to coat. Scatter coated pecans on prepared baking sheet.
 - 4) Bake until pecans are brown and crisp, stirring occasionally, about 12-13 minutes.
 - 5) Transfer baking sheet to rack to cool completely.
- Can be made 3 days ahead and stored airtight at room temperature.

Makes approximately 1 1/2 cups.



Three Kitty Cuisine
Point Arena, CA

