

Spiced Pecans

Ingredients:

- 4 TBSP butter
- 2 cups pecans
- 2 TBSP brown sugar
- 2 TBSP chopped fresh rosemary
- 2 tsp Worcestershire
- 2 tsp smoked paprika
- 1 tsp chili powder
- 1 tsp kosher salt
- ½ tsp Tabasco
- ¼ tsp black pepper
- ¼ tsp ground cinnamon

Instructions

1. Heat butter in a 12 inch skillet over medium heat. Add pecans and cook, swirling skillet constantly until nuts are toasted - about 5 minutes.
2. Add remaining ingredients and stir until pecans are evenly coated. Continue cooking pecans, stirring constantly for 1-2 minutes.
3. Transfer pecans to parchment paper-lined baking sheet, spread into a single layer, breaking up any clumps and let cool.
4. Serve once cool or store in tupperware for up to 2 weeks.

The story behind this recipe. I don't know why I don't make these more often. Great to take to a potluck or offer as an appetizer. Feel free to lighten up on the butter and sugar!