

Spiced Pecans

(submitted by Jane Holland)

Combine in a sausepan and bring to a simmer:

3 tbsp butter

2 tbsp water

3/4 tsp salt (I use 1/2 tsp)

1 tsp cumin

1/4 cup light com syrup

1/8 tsp cayenne pepper or a few dashes Tabasco sauce

Toss mixture with one lb. pecan halves. Spread a single layer of coated pecans on a foil lined cookie sheet and bake @ 250° for 1 hour, turning every 15 min. Bake an extra 15 min. for crispier pecans.