

Autumn Nuts



RECIPE NAME: Autumn Nuts

RECIPE DESCRIPTION: Roasted pecans

ACTIVE TIME: 7-10 minutes

TOTAL TIME: 25 minutes

SERVINGS: 2-4

COOK PRODUCTS USED: Large Perforated Baking Sheet®, Large Bonmat®, Whisk

INGREDIENTS:

- 2 cups pecan halves
- ½ tablespoon water
- 2 teaspoons vanilla
- 2 teaspoons brown sugar
- 1 tablespoon vegetable or canola oil
- 2 tablespoons sugar
- ¾ teaspoon kosher salt
- ½ teaspoon cinnamon
- “Dash” Allspice
- “Dash” Cayenne pepper

DIRECTIONS:

1. Preheat oven to 350 degrees F and place oven rack in center position
2. Place the Bonmat on Perforated Baking Sheet® and set aside
3. Place pecans on Bonmat
4. Bake for 6 minutes
5. In a saucepan, combine and bring to boil, water, vanilla, brown sugar and oil to make a glaze, whisking occasionally
6. In a bowl, combine remaining ingredients to form a dry mix
7. In a saucepan, add roasted pecans and stir on low-medium heat, until all liquid is absorbed
8. Stir in dry mix until all pecans are well coated
9. Spread pecans back out on Bonmat®
10. Bake for another 6-8 minutes, being careful not to burn the nuts

RECIPE CATEGORY:

IMAGE LINK (JPEG/SQUARE/800 X 800 px/[UPLOAD TO DROPBOX](#)):