

SAVORY PECANS

LifewithSally.com

These ingredients are just a starting point! Flavor your pecans however you like! You can stick to the recipe or add more or less ingredients listed! Sally soaks her pecans in Worcestershire sauce and sea salt alone and they are one of my favorites when I visit with her!

Ingredients:

1 pound of pecan halves
1/3 cup melted butter
4- 6 tbsp of Worcestershire sauce
1/2 tsp salt
1/2 tsp dry mustard
1/2 tsp granulated garlic or garlic powder
1/2 tsp tabasco sauce
1/4 tsp cayenne pepper

Instructions:

Preheat oven to 300 F.

Melt butter. In a small bowl add together all ingredients except for nuts and mix until combined.

Put pecans into a medium bowl and then pour the butter mixture over and mix well until all pecans are coated with mixture.

You can let the pecans absorb the liquid for about 10 minutes and then remove excess liquid, if any, before pouring the pecans out onto a parchment lined baking sheet in a single layer.

Bake pecans for a total of 20 - 25 minutes. Be sure to turn the nuts over so they are toasted on both sides. Keep a close eye on the oven the last 5-10 minutes as these can burn easily if over baked!

Let cool completely and then store in an airtight container until ready to eat!

You can also just leave a bowl of these pecans out for the family to snack on!