



**SPICY GLAZED
PECANS**

msfreshlypicked.com

**FRESHLY
PICKED**
MS Specialty Crops

This snack is so good, you might just make it your meal.



Cook Time: 45 minutes



Servings: 12

Ingredients

- 1/2 cup sugar
- 1/4 cup unsalted butter (1/2 stick)
- 1/2 teaspoon cayenne pepper (more to taste)
- 1 tablespoon water
- 1-1/2 cups pecan halves
- Vegetable Oil
- Salt to taste

Directions

- 1** Line a baking sheet with aluminum foil and lightly coat with vegetable oil.
- 2** Combine sugar, butter, cayenne pepper and water in a medium saucepan or skillet over medium-low heat.
- 3** When butter has melted, add pecans. Cook about 10 minutes, stirring constantly.
- 4** Pour pecans onto prepared foil and spread out to separate the pecans. Add salt and let cool for 30 minutes.
- 5** Store in an airtight container.

Funding for this project was made possible by a grant from the U.S. Department of Agriculture (USDA) Agricultural Marketing Service. Its contents are solely the responsibility of the authors and do not necessarily represent the official views of the USDA.

