



cara price

SPICED PECANS

INGREDIENTS

- 2 cups pecan halves
- 1 tablespoon olive oil
- 1 teaspoon hot pepper sauce
- 1 teaspoon chili powder
- 1 teaspoon cumin
- 1/2 teaspoon salt
- 1/4 teaspoon each: granulated garlic, dried oregano, black pepper, smoked paprika & onion powder

DIRECTIONS

preheat oven to 350.

in a small bowl, mix together all the dry spices. place pecans in a large baggie. pour in olive oil & hot pepper sauce, seal baggie & shake to coat.

add spice mix into baggie, seal & shake again until all the pecans are well covered with seasoning.

pour pecans onto a rimmed cookie sheet lined with parchment paper. bake 7-9 minutes.

allow to cool completely before serving.

do not eat them all right off the pan - you will be tempted!