



Spiced Pecans



This recipe comes from Kitchen Angels' *Seasons of Santa Fe Cookbook*. It's been a holiday favorite for many years. The recipe yields two cups and the pecans make great holiday and host(ess) gifts. You can also buy these already made in Kitchenality.

Ingredients

- 1 pound pecan halves
- 1 qt. boiling water
- 1/2 C sugar
- 2 1/2 tsp. corn oil
- 1 tsp. pepper
- 1/4 tsp. ground cumin
- 1 tsp. ground ginger
- 1 tsp. chili powder
- 1/2 tsp. ground coriander
- 1/2 tsp. ground cloves

Instructions

Preheat oven to 325 degrees.

Blanch pecans in boiling water for one minute. Drain thoroughly. While still hot, toss them with the sugar and corn oil. Let stand for ten minutes. Arrange pecans in a single layer on a rimmed baking sheet. Bake for 30 - 35 minutes, stirring and turning the pan every 5 to 10 minutes. When pecans are brown and crispy, remove them from the oven and place in a bowl.

Mix together the remaining spices in a small bowl and add the mixture to the warm pecans, tossing well. Spread pecans in a single layer on a cooled baking sheet or waxed paper. When cool, store in a tightly sealed container.