

SWEET & SPICY PECANS

2 TB Butter, melted
½ tsp Ground Cumin
¼ tsp Salt
2 cups Pecan Halves

1 TB Sugar
½ tsp Chili Powder
¼ tsp Crushed Red Pepper

Toss pecans in butter. Combine remaining ingredients and sprinkle over pecans, tossing to coat. Spread on baking sheet and cook at 325° for 15 minutes, stirring occasionally. Store in airtight container.

For a spicier version, add a little cayenne pepper!



*Make It With
Pecans!*



254•386•8753
ResleyCreekFarm.com
dela62@yahoo.com