



Sweet & Spicy Pecans

- 1 cup sugar
- 1/3 cup evaporated mlk
- 1/2 teaspoon cinnamon

Mix in large saucepan. Cook over medium heat, stirring frequently, until it reaches approximately hard ball stage. Nuts will need to be broken apart with a fork.

Candied Spiced Pecans

- 3 tablespoons sugar
- 1 tablespoon water
- 1 tablespoon butter
- 1 teaspoon lemon juice
- 1 teaspoon cinnamon
- 2 1/2-3 cups pecans

Combine first 5 ingredients in a micro-wave safe dish. Microwave on high 1 1/2 minutes or until sugar is dissolved. Stir in nuts until well coated. Microwave on high for five minutes (stir after 2 1/2 minutes). Spread out on wax paper. Sprinkle with sugar and let cool.

Honey Baked Pecans

- 1/3 stick margarine
- Dash hot sauce
- Dash Worcestershire sauce
- 1 T. honey
- 1 T. vinegar
- 1 lb. pecans

Melt together and pour over 1 lb. pecans. Bake 2 hours at 200 degrees, stirring frequently.

Spiced Pecans

- 2 1/2 cups pecan halves
- 1 teaspoon onion salt
- 1/4 teaspoon liquid smoke
- 2 tablespoon butter
- 1/2 teaspoon Cutters Cross Garlic Salt
- 1 teaspoon Cutters Cross Cayenne Spice or add more for extra heat

Mix seasonings and pecans. Add butter. Place in microwave and cook on high. Stir every 2 minutes. Check them often. Cook until lightly roasted. Drain on paper towels.