Spiced Pecans

From: Alison Mann Prep Time: 15 min

Serves: 4-6 Cook Time: 40

1. Adjust Oven rack to upper middle position and heat oven to
 300 degrees. Line sheet pan with parchment.

2. Whisk egg white, water and salt in a large bowl. Add nuts and
 toss to coat. Drain in colander for 5 minutes.

3. Mix sugar, cinnamon, ginger, cloves and optional chili powder
 in a medium bowl with a for, getting out all the lumps in the

brown sugar. Add drained nuts and toss to coat. Spread nuts
evenly on prepared baking sheet and bake until dry and crisp 30
minutes, rotating and switching positions of baking sheet half-
way through the time. Cool nuts completely. Break nuts apart
and serve.

Notes

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Ingredients

1 large egg white

1 Tbs water

1 tsp salt

8 oz raw pecan halves
1/4 cup brown sugar
1/3 cup white sugar

2 tsp cinnamon

1 tsp ginger
Dash of cloves

Dash Chili powder (optional)