
Sweet and Spicy Pecans

The Essential Southern Living Cookbook

Preparation Time: 10 minutes

Start to Finish Time: 30 minutes

1/4 cup granulated sugar

1 cup warm water

2 tablespoons granulated sugar

1 cup pecan halves

1 tablespoon chili powder

1/4 teaspoon cayenne pepper

Preheat the oven to 350 degrees.

In a bowl, stir together 1/4 cup of sugar and the warm water until the sugar dissolves. Add the pecans. Soak for 10 minutes. Drain. Discard the liquid.

In a bowl, combine two tablespoons of sugar, the chili powder and cayenne pepper. Mix well. Add the pecans. Toss to coat. Arrange the pecans in a single layer on a lightly greased baking sheet.

Bake for 10 minutes or until golden brown, stirring once.

Yield: 1 cup

Side Dishes

Per Serving (excluding unknown items): 1034 Calories; 74g Fat (60.7% calories from fat); 9g Protein; 99g Carbohydrate; 11g Dietary Fiber; 0mg Cholesterol; 85mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 14 1/2 Fat; 5 Other Carbohydrates.