
Spicy Nuts

Allison Ralston Leggett

Party Recipes from the Charleston Junior League - 1993

1/3 cup margarine, melted
1 tablespoon Worcestershire sauce
1/2 teaspoon Tabasco sauce
1/4 teaspoon freshly ground pepper
1 teaspoon salt
1 pound pecans or peanuts

Preheat the oven to 300 degrees.

In a small bowl, combine the margarine, Worcestershire sauce, Tabasco sauce, pepper and salt.

Place the nuts in a jelly roll pan. Pour the butter mixture over the nuts. Toss to coat.

Spread the nuts into a single layer

Yield: 2 cups

Appetizers

Per Serving (excluding unknown items): 550 Calories; 60g Fat (96.5% calories from fat); 1g Protein; 4g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 2994mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 12 Fat; 0 Other Carbohydrates.