

---

# Teriyaki Toasted Nuts

*Judy Nuss Werrell*

*Party Recipes from the Charleston Junior League - 1993*

**2 cups shelled pecan halves**  
**2 tablespoons margarine, melted**  
**2 teaspoons teriyaki sauce**  
**2 teaspoons fresh lemon juice**  
**2 cloves garlic, crushed and chopped**  
**2 teaspoons fresh ginger, finely chopped**  
**1/2 teaspoon Kosher salt**

Preheat the oven to 350 degrees.

Spread the nuts on a jelly roll pan in a single layer.

Bake for 8 minutes, stirring once.

In a small bowl, combine the margarine, teriyaki sauce, lemon juice, garlic, ginger and salt. Mix well. Spoon or brush the mixture over the nuts.

Return the nuts to the oven and toast them until they are crisp and lightly browned, about 7 minutes, stirring twice.

## **Appetizers**

---

*Per Serving (excluding unknown items): 227 Calories; 23g Fat (87.9% calories from fat); 1g Protein; 6g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1668mg Sodium. Exchanges: 1 Vegetable; 0 Fruit; 4 1/2 Fat.*