

Hot pepper Pecans

Ann W Barrett - Prescott, AZ

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Yield: 1 cup

2 tablespoons butter

*1 cup shelled pecan halves
or large pieces*

2 teaspoons soy sauce

4 dashes Tabasco sauce

1/2 teaspoon salt

Preparation Time: 10 minutes

Bake Time: 20 minutes

Melt the butter in a cookie sheet. Stir in the pecans.

Bake for 20 minutes in a 300 degree oven, stirring twice during baking.

In a small bowl, mix the soy sauce, Tabasco sauce and salt.

Place the pecans in a large bowl and pour the soy sauce over the top, tossing until the nuts "take on" most of the mixture.

Spread the pecans on several layers of paper towels.

Store in jars or containers with tight fitting lids.

(Can be stored in the refrigerator for four to six weeks or can be frozen.)

Per Serving (excluding unknown items): 210 Calories; 23g Fat (96.2% calories from fat); 1g Protein; 1g Carbohydrate; trace Dietary Fiber; 62mg Cholesterol; 1997mg Sodium. Exchanges: 1/2 Vegetable; 4 1/2 Fat.