

SPICY & SWEET COCKTAIL PECANS

A recipe by **FoodNouveau**

INGREDIENTS

Makes 3 cups of cocktail pecans

3 cups [about 10 oz/300 g] raw pecan halves
2 tbsp [30 ml] extra-virgin olive oil
2 tbsp [30 ml] maple syrup
½ tsp [2.5 ml] cayenne pepper
½ tsp [2.5 ml] Spanish paprika (pimenton - hot or sweet)
1 tsp [5 ml] sea salt
freshly ground black pepper



METHOD

Preheat oven to 350°F [175°C]. Line a baking sheet with parchment paper.

Put the pecan halves in a large bowl, and drizzle the olive oil and maple syrup all over. Use a spatula to mix the nut to make sure they are well coated with the oil & syrup mixture. Sprinkle the cayenne pepper slowly over the nuts, mixing continually to make sure the flavoring coats the nuts evenly. Repeat with the smoked paprika and salt. Mix well, then grind lots of black pepper over the nuts, mixing again to distribute the spices and flavorings evenly.

Spread the flavored pecans on the parchment paper-lined baking sheet. Scrape every last bit of the syrup mixture out of the mixing bowl and drizzle it over the nuts. Bake for 12 minutes.

Let cool at room temperature completely, at least 1 hour. The syrup mixture will harden around the nuts as they cool, creating that irresistible crunchiness. Once the nuts are cool and dry, store in an airtight container at room temperature for up to a week.