

Nuts - Pecans - Spiced

Source: Bon Appetit, Jan. 2007 (cabbage and apple salad, p. 88)

Ingredients

- 2 teaspoons Butter
- 1 cup Pecan Halves
- 2 Golden Brown Sugar
- 1 Worcestershire Sauce
- ⅛ teaspoon Cayenne Pepper

Method

Melt butter in nonstick medium skillet over medium-high heat. Add pecans and stir 1 minute. Add brown sugar, Worcestershire sauce, and cayenne; stir until nuts are coated, about 1 minute. Transfer nuts to foil sheet and cool.