

Spicy Pecans



Ingredients:

Vegetable oil to grease the baking sheets

1 egg white

4 cups (about 1#) Pecan Halves

1/3 cup sugar

1 TBS unsweetened Cocoa Powder

2 tsp Chili Powder

1 tsp Ground Cumin

1/2 tsp Ground Ginger

1/4 tsp Ground Cloves

Kosher Salt and Freshly Ground Black Pepper

Instructions:

1. Preheat the oven to 350. Lightly oil 2 baking sheets.
2. In a large bowl, beat egg white until frothy. Add pecans and toss well to coat.
3. In a small bowl, combine the sugar, cocoa powder, chili powder, cumin, ginger and cloves. Add to the pecans and toss well to coat evenly. Divide the nuts between the baking sheets, and spread in a single layer. Sprinkle generously with salt and pepper to taste. Bake for 15 minutes, shaking the pan occasionally.
4. Remove the baking sheets from the oven. Sprinkle with more salt and pepper if desired. Let rest for 2 hours.
5. The nuts will keep for up to a week stored in airtight containers.

Wine pairing suggestions:

Pinot Grigio

Syrah

Pinot Noir

Roussanne

Red wine blends