

Eagle's Spicy Orange Pecans



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| 1 lb pecan halves | 1 tsp kosher salt |
| 1/2 tsp ground cinnamon | 1/2 tsp ground cumin |
| 1/4 tsp ground cayenne pepper | 1/2 tsp dried thyme |
| 1/2 tsp crushed red pepper | 1 tsp fresh orange zest |
| 1 tsp finely chopped fresh thyme | 1 T olive oil |
| 1/2 tsp dried or 1 tsp fresh rosemary | 4 T unsalted butter |
| 1/2 tsp freshly ground black pepper | 1 T water |
| 1/4 cup packed dark brown sugar | |

1. Preheat oven to 400F.
2. Line a sheet pan with parchment paper and set aside.
3. In small saucepan, melt butter. Then mix in oil, brown sugar and water.
4. Combine all dry ingredients and orange zest in small bowl.
5. Place pecans in large mixing bowl. First add butter/sugar mixture, tossing to coat pecans. Then add dry ingredients, again tossing to thoroughly coat pecans.
6. Place pecans in a single layer on the pan and roast 8 minutes. Be very careful not to overcook and burn the nuts!
7. Remove and allow to cool completely before separating.
8. Transfer to airtight container. Store for up to 3 weeks.