

## Spiced Candied Nuts

Leslie Warmke, MG

4 cups pecan halves,  
walnuts, or almonds  
1/3 cup sugar  
2 Tbs. fresh rosemary or 2  
tsp. dried  
1 Tbs. salt,  
1/2 tsp. pepper  
4 Tbs. (1/2 stick) unsalted  
butter melted  
1 Tbs. pure vanilla extract



Preheat the oven to 375°.

1. Spread pecans on a rimmed baking sheet. Place in oven for 5 to 7 minutes to lightly toast.
2. In a small bowl combine the sugar, rosemary, salt, and black pepper; stir to mix.
3. In an extra-large bowl, combine the melted butter and vanilla.
4. Remove the pecans from the oven and add them to the butter and vanilla mixture, tossing to coat.
5. Add the spice mixture; toss to coat evenly with spices.
6. Spread coated pecans to the same baking sheet. Bake for 8 to 10 minutes, until toasted and fragrant, stirring once halfway through.
7. Sprinkle with additional salt, if desired. Cool pecans completely; they become crisper as they cool.
8. Store cooled pecans in an airtight container up to 1 week.