

## **Slightly Spicy Maple Pecans**

*Courtesy of **In Our Grandmothers' Kitchens***

### *Ingredients:*

1/4 cup (1/2 stick) sweet butter  
2 tablespoons maple syrup  
3/4 teaspoon kosher salt (plus a bit more to taste later if you like)  
3/4 teaspoon chili powder  
1/3 teaspoon crushed red pepper  
3 cups raw pecans

### *Instructions:*

Preheat the oven to 250 degrees. Melt the butter over low heat in a 10- or 12-inch cast-iron skillet. Stir in the maple syrup and spices. Add the pecans and toss them well to make sure they are coated.

Place the skillet in the preheated oven and bake the nuts for 1 hour, stirring every 15 minutes. Taste a nut after 1/2 hour to see if the seasonings suit your taste; if not, add a little more salt and/or even a little more spice.

When the hour is up remove the nuts from the oven and let them cool on wire racks lined with brown paper. They will be soft at first but will crunch up as they cool.

When the nuts have cooled completely store them in a tin, a jar, or a well sealed plastic bag ... or just eat them!

Makes about 3 cups.