



## Savory Spiced Pecans

### INGREDIENTS

4 cups (1 pound) pecans halves  
1/3 cup (5 1/3 tablespoons) unsalted butter, melted  
2 teaspoons Worcestershire sauce  
1 1/4 teaspoons kosher salt  
1/2 teaspoon garlic powder  
1/2 teaspoon ground mustard  
1/2 teaspoon Tabasco sauce, or to taste  
1/4 teaspoon cayenne pepper, or to taste

### INSTRUCTIONS

Preheat oven to 300°F.

Place the pecans in a large mixing bowl. In another bowl, whisk together the melted butter, Worcestershire sauce, salt, garlic powder, ground mustard, Tabasco, and cayenne.

Pour the butter mixture over the pecans and stir until well combined. Taste a pecan and add more Tabasco or cayenne if desired.

Arrange the pecans on a large sheet pan and bake for 20-22 minutes until toasted and lightly browned, stirring halfway cooking time to prevent burning.

Remove from the oven and cool completely, tossing occasionally, before transferring to an airtight container.