

ROSEMARY SPICED PECANS

(greatly adapted from Southern Living December 2010)

1 pound pecan halves
2 Tbsp packed dark brown sugar
1 1/2 tsp. kosher salt
2 tsp. chopped fresh rosemary
1/2 tsp. freshly ground black pepper
2 egg whites, beaten lightly

Toss the pecan with the egg whites. Dump in the remaining ingredients and mix to coat evenly. Bake the pecans at 350F for 15 minutes, stirring every 5 minutes, until nuts are crisp, but not burnt!

About 4 cups.

www.thecooksnextdoor.com