

Honey-Glazed Pecans



These nuts are so easy to make, you'll want to keep a batch always in your pantry—for breaking into salads, for garnishing squash soup, and especially for night-owl snacking. Walnuts or almonds work too, but nothing beats the sweetmeat of a pecan, so prevalent in Mexico it is simply called *nuez*—nut.

INGREDIENTS

1 ½ TSP ground cinnamon

½ - 1 TSP smoked paprika (optional)

¼ TSP salt

2 TBSP honey

1 TBSP water

3 CUPS whole pecans

Cracked pepper

MAKES 3 CUPS

METHOD

Preheat oven to 350°F.

In a medium bowl, mix cinnamon, salt, honey, and water. Add smoked paprika to your taste. Whisk until well blended.

Add nuts and stir well until evenly coated. (This takes longer than you'd expect.) Spread nuts in a single layer over a parchment-lined baking sheet. Sprinkle salt over them and a few grinds of cracked pepper, if you like a spicier snack.

Bake for 15-18 minutes, until nuts have darkened slightly. Keep an eagle eye on the time because the nuts can quickly shift from toasted to burned.

Allow nuts to cool completely on the baking sheet, then lift and store in an airtight container. They'll keep at room temperature for several weeks or in the freezer for up to 3 months.

NOTE: If the nuts are sticky even after they cool, the honey hasn't crystallized enough. Return them to a 350°F oven and cook a little longer, watching closely to avoid scorching.

