

If you don't know what to do with pecans, here are some recipes for yummy snacks:

Sweet and Spicy Pecans

½ c. sugar	Pinch cayenne
1 ½ tsp. each salt and chili powder	1 egg white
½ tsp. cinnamon	2 cups pecan halves

Preheat oven to 300' F and spray a nonstick baking sheet with cooking spray. Mix the sugar and spices together in a small bowl. Beat the egg white lightly with a fork in a larger bowl; toss in the pecans and stir to coat. Sprinkle with the spice mixture and coat pecans evenly. Using your fingers, one by one transfer the pecans from the bowl to the baking sheet, separating them. Bake for 30-35 minutes. Cool for 5 minutes. Transfer to another baking sheet, breaking pecans apart as necessary; let cool completely. Kept covered in a dry place, pecans will stay fresh for 5 days.

Herbed Pecan Snack Mix

5 c. cereal (any combination of bite-size wheat, rice or corn squares; shredded wheat cereal; round toasted oat cereal; and crispy corn or rice cereal bites)	
1½ c. pretzels or chow mein noodles	
1 cup pecan halves or pieces	1 t. dried thyme (crushed)
1/3 c. butter or regular margarine (melted)	½ t. celery salt
1 T dried parsley flakes	½ t. onion powder

Preheat oven to 325 degrees. Combine cereals, pretzels (or chow mein noodles) and pecans in a 13x9x2" baking pan. In a bowl, stir melted butter (or margarine) and remaining ingredients together. Pour over cereal mixture, tossing gently until well coated. Bake at 325 degrees for 25 minutes, stirring once or twice. Spread in a large shallow pan or on foil to cool before serving.

Hot and Spicy Pecans

Make this delicious and easy appetizer recipe and store it in a tightly covered container for the holidays.

3 Tbsp. butter, melted	2 cups pecan halves
1 Tbsp. Worcestershire Sauce	1-2 Tbsp. chili powder
1/4 tsp. ground cayenne pepper	1/2 tsp. crushed red pepper flakes
1/4 tsp. salt	
1/4 tsp. garlic powder	

Preheat oven to 300 degrees F. In a medium bowl, combine butter, Worcestershire sauce, red pepper, salt, and garlic powder and mix well. Stir in the pecans and mix gently. Then sprinkle chili powder over all and gently toss to coat.

Spread the coated pecans on a medium baking sheet, and bake for 25-30 minutes at 300 degrees F, stirring every 10 minutes, until the pecans are toasted. Sprinkle with crushed red pepper flakes, then cool completely before storing. Store tightly covered in cool place for 3-4 days. 16 servings

Orange Pecans

1 T. grated orange rind	½ c. sugar
¼ c. orange juice	2 c. pecans (8 oz)

Combine orange rind, juice, and sugar in a medium sized saucepan. Bring to a rapid boil. Add pecans. Stir over high heat until all syrup is absorbed. Remove from heat and stir until pecans have separated. Cool on a cookie sheet. Yield: 2 cups