

Spicy Sugared Pecans

Courtesy of Carole's Creations

Prep and cooking time: 30 minutes

Makes: 2 cups

CChints: Growing up in Oklahoma we had plenty of opportunity to pick pecans in the fall. As a family, we pick them, crack and shell them. It was a labor of love because we knew what was coming next. This is my mother's recipe and she would make these every Christmas. The house smelled wonderful and these treats were at hit with our family and friends would received them as a gift. You can substitute walnut halves or chunks. The recipe makes 2 cups but is can easily be doubled. Maybe half pecans and half walnuts.



1 cup sugar
1 teaspoon salt
1 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cloves
1/2 cup water
2 cups pecans halves
Waxed paper

Lay long sheets of waxed paper on your countertop to lay the hot pecans on to cool.

Locate a large sauce pan and combine the sugar through water in the pan. Bring it to a boil over medium heat. Cook to a soft boil stage or 236 degree F. Or, if you don't have a candy thermometer, you can perform a test. When a few drops of the mixture are dropped into a cup of cold water, it should form a ball. Remove from the heat and add all of the pecans, stirring until creamy and it loses the shine. Stir carefully so they don't break and until all the nuts a covered.

Pour out onto the waxed paper in different areas. Work quickly using 2 forks to separate the pecans. If you still have any syrup left, add a few more pecans.

When they have cooled, put them in an airtight container until you are ready to serve or give away as gifts.