

Spiced Pecans

April Hoffman and family

1 10-oz package pecan halves (I used a mixture of pecans, cashews and walnuts)

2 T. butter

1-1/2 t. ground cumin

½ t. ground ginger

¼ t. cayenne pepper

2 T. sugar

1 t. salt

Preheat oven to 300. Place nuts in a medium bowl. Melt butter in heavy saucepan. Add cumin, ginger and cayenne and stir until aromatic, about 15 seconds. Pour over nuts. Add sugar and salt and stir to coat. Transfer to baking pan. Bake until nuts are toasted, stirring occasionally, about 20 minutes.

Store in airtight container.