



HOT PEPPERED PECANS

¼ cup sugar

1/3-1/2 cup whole pecans

1/8 teaspoon (or less) cayenne pepper

In a heavy skillet such as iron or cast aluminum, stir sugar over medium heat until it liquefies, stirring constantly. Stir until it forms a caramel color, and immediately add cayenne pepper and pecans. Quickly stir to coat each pecan, and turn them out onto aluminum foil. Move them around with a fork to separate them, allowing them to cool. Toss into salads for a tangy sweet bite.

Adapted from a recipe by Judy Weinstock