

Irresistible Snacks!

Candied Rosemary Pecans

Ingredients

4 cups unsalted pecans halves

6 sprigs of rosemary, pull off
a few leaves at a time

1 cup brown sugar

1 Tablespoon ground allspice

1 teaspoon cayenne pepper

2 teaspoon salt

2 Tablespoon light corn syrup

1 Tablespoon of water

Coarse salt

Directions

Toast pecans and rosemary over medium heat for 3 minutes, tossing often. Set aside.

Add brown sugar, salt, allspice, cayenne, corn syrup and water to the skillet and stir to combine. Cook over medium heat until bubbling.

Add the pecans and rosemary. Cook for 5 more minutes, stirring to gently coat in the glaze.

Remove from the heat, and pour pecans out onto a parchment lined tray. Sprinkle generously with coarse salt. Allow to cool completely.