

COOKING AT BENT CREEK

Glazed Pecans

INGREDIENTS:

- 2 cups pecans (halves or coarsely chopped)
- 1 / 2 cup granulated sugar
- 1 / 2 teaspoon salt
- 4 *scant* teaspoons canola oil

INSTRUCTIONS:

1. Blanch pecans in boiling water for one minute.
2. Drain pecans.
3. Immediately add hot pecans, sugar, salt and oil in a large skillet. Non stick is best.
4. Saute pecan mixture over medium to medium/high heat, stirring continually with a wooden spoon, until the pecans are coated and nicely browned and carmelized. This takes about 4 minutes. Be careful to remove pecans from the heat before they become too dark, leading to a burned or over toasted flavor.
5. Spread pecans on flat surface for cooling. Separate clusters before the cooling.
6. After cooling store in sealed container or plastic freezer bag.