



## **Bourbon Roasted Pecans**

*Preheat oven to 325 degrees*

### **Ingredients:**

- 1 lb Pecan Halves
- 1 egg white
- 1T Salt
- 2 tsp Bourbon
- 1 tsp vanilla extract
- ½ cup light brown sugar
- ½ cup granulated cane sugar

### **Method:**

- Whisk egg white until frothy.
- Add Salt, Bourbon and Vanilla... whisk until well combined.
- Add Pecans and mix until well coated.
- Add Brown Sugar and mix until sugar is mostly dissolved and coating the pecans.
- Sprinkle in granulated cane sugar and mix gently... crystals should not be totally dissolved.
- Spread onto a parchment covered baking sheet.
- Bake for 10 minutes in 325 degree oven.
- Remove from oven, tumble and mix nuts. Then spread out evenly.
- Bake for an additional 10 minutes, or until nuts are lightly browned and smell delicious.
- Tumble and mix nuts. Then spread out again to cool.
- Once nuts are at room temperature, store in an airtight container.