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Orange and Cinnamon Crusted Pecans

Recipe courtesy Gale Gand

Difficulty: Easy

Prep Time: 5 minutes

Cook Time: 15 minutes

Yield: 4 to 6 servings

- 3/4 cup sugar
- 1/3 cup water
- 1/2 orange, zested
- 1/8 teaspoon cinnamon
- 2 cups toasted pecans

In a deep saucepan, combine the sugar, water, orange zest, and cinnamon and bring to a boil. Add the pecans and simmer, stirring, as the water evaporates. The glaze will be shiny and transparent at first, then turn opaque, and crystallize as the water cooks away. When the nuts are completely coated with sugar crystals, they are done. Spread them out on a sheet pan to cool. (To wash the saucepan, soak it overnight.)

Sweetnicks Notes: These are great as a garnish or to enjoy with drinks. You can use different nuts and different spices if you want to experiment.