

Sweet Savory Charcuterie Pecans

1-1/2 Tablespoons granulated sugar
1/8 cups butter
1/2 teaspoon kosher salt
1/8 teaspoon garlic powder
1/8 teaspoon ground red pepper
2 cups pecan halves

Preheat oven to 375 F degrees.

In a bowl, combine sugar, salt, garlic salt, and red pepper; mix with melted butter; toss pecans in mixture to coat. Evenly place on shallow baking sheet; bake to 10 to 12 minutes, stir once during baking. Remove from oven. Place pecans evenly on clean pan to cool. Yield: 2 cups **Note:** These nuts are mild in flavor and not really hot. If you prefer hot flavored nuts, increase the amount of red pepper.

About the recipe: These pecans have a mild flavor with only a touch of heat. They are perfect for serving with the Charcuterie platter, your favorite salad, or just as a snack.