



### **Smoky Spiced Pecans**

*Sweet spiced lightly glazed nuts with a campfire touch*

- 2 Tablespoons chickpea liquid (aquafaba)
- 1-1/2 cups pecan halves
- 3 Tablespoons granulated sugar
- 3/4 teaspoon sea salt
- 1/4 teaspoon smoked paprika
- 1/4 teaspoon cinnamon
- 1/4 teaspoon ground ginger
- 1/8 teaspoon cayenne red pepper

Preheat oven to 350 degrees F. Line shallow baking pan with parchment paper.

Whisk chickpea liquid in a small bowl until foamy. Add pecans and stir. Add remaining ingredients; stir well to combine. Spread pecans in single layer in parchment lined pan. Bake for 13 to 16 minutes or until golden brown.

Remove from oven; cool in pan for 15 minutes. Remove pecans from parchment paper; store in airtight container for 5 days or freeze for up to 1 month. Yield: 2 cups

**Inspired by:** Matt Jamie; Bourbon Barrel Foods.

**About the Recipe:** Using the chickpea liquid (aquafaba) creates a light sweet spicy glaze on the pecans. Add just a touch of smoky flavor with the paprika or use smoked sea salt for a stronger taste. The crunchy pecans are delightful with a salad or enjoy them as a snack.