

Spiced Nuts

In a large bowl, mix dry seasoning:

1 T sugar

1 teaspoon salt

½ teaspoon cayenne pepper

½ teaspoon ground cinnamon

½ teaspoon ground allspice

¼ teaspoon garlic powder

Add and mix:

2 teaspoons olive oil

Then add and toss well:

2 cups pecans (halves or large pieces)

Place on a cookie sheet and roast at 350 degrees, stirring occasionally, about 15-20 minutes.

Keep a close eye on them and take out when they smell toasted, not burned.