

With the holidays coming...be ready. These nuts are great with cocktails, as a hostess gift or for late night snacking. If you like these, e-mail us for our recipe for Jalapeño Almonds. They'll make your head spin!

Marianne

info@marriannedamon.com

In the Kitchen
with Marianne!

Prep Time: 45 Minutes

Party
Snacks

This Month's
Featured Recipe.....

Bourbon Infused Pecans

INGREDIENTS: 3ozs. bourbon, reduced by 1/2 to 3 tablespoons
1 lb. pecans halves
1 Tbsp. of corn oil
1 Tbsp. of worcestershire sauce
1/2 tsp. Angostura Bitters (look in your liquor cabinet)

1/2 cup sugar
1 tsp. ground cumin
1/2 tsp. cayenne pepper (or more to taste)
1/2 tsp. salt
1/4 tsp. freshly ground black pepper

*Suggested Beer Pairing
For This Recipe:*

**Matt at Gomer's
Recommends...**

• Boulevard's Nut Cracker Ale

INSTRUCTIONS:

Preheat oven to 325°. Blanch pecans for 1 minute in boiling water. Remove from heat and drain. In a small bowl, combine the reduced bourbon, sugar, bitters, worcestershire and oil. In a large bowl, place the still hot nuts, and toss with the bourbon mixture. Let stand 10 minutes then spread on a baking sheet. Bake for approximately 30-50 minutes, stirring every 10 minutes. When the nuts are crisp and lightly browned and the liquid has evaporated, remove from the oven and place in a large bowl. Combine peppers, salt and cumin. Sprinkle over the nuts while tossing.

Place on a cookie sheet to cool. Store in an airtight container. We like to keep some in the freezer.