

Curry Candy Pecans

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Ingredients

- 1 1/2 teaspoon onion powder
- 2 teaspoons garlic salt
- 1 teaspoon curry powder
- 1/4 teaspoon cayenne pepper
- 2 tablespoons honey
- 2 tablespoons butter
- 1 pound raw pecan halves

Directions

Preheat oven to 250° F and line large rimmed baking sheet with foil.

Mix onion powder, garlic salt, curry powder and cayenne in small bowl. (Because I don't use onion powder much, I needed to break it up with a small fork.)

Melt butter and honey in a saucepan over medium heat. Add pecan halves, stir to cover all the nuts with butter/honey mixture. Remove from heat.

Add spice mixture and toss to coat evenly. Spread pecans in single layer on the foil-covered baking sheet.

Bake pecans until dry and toasty, about 40 minutes. Take off of pan and cool completely on waxed paper. Separate the pecans. This mixture stores for up to 1 week.