

Roasted Pecans

If using fresh home grown pecans the roasting time may take

Longer due to higher moisture content.

Bought 2 bags shelled halves Durham's total 20oz, 10 oz per bag, 5 cups

Food Lion has this brand (most any brand will do)



5 cups pecans

5 tsp oil

1/2 tsp salt

5 tsp Worcestershire

1 1/2 tsp Lowery's seasoned salt



4 min stir

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3 min done

Pre-heat oven to 350 degrees

Mix oil, salt, seasoning and Worcestershire in a cup, mix well to dissolve salt

Place pecan halves in a zip lock bag and pour in oil mixture, shake well to coat nuts with mixture

Spread on cookie sheet, in 350 pre-heated oven for 11 minutes, stirring after 4 & 8 minutes

(for fresh, high moisture pecans 21 minutes)

Remove from oven and let cool to complete the roasting process. I spread them on paper towel to cool.

They get crunchy as they cool.

Enjoy

