

These quick snacks are such a nice addition to a display of appetizers or taste great while you're watching a movie! You can also experiment with adding more honey and different spices, such as cinnamon, for a sweet taste. This recipe is adapted from Real Simple magazine.

Savory Rosemary Pecans



Makes 1 cup

1 Tbs. unsalted butter
1/2 tsp. honey
Pinch cayenne pepper
1/4 tsp. kosher salt
1/4 tsp. dried rosemary,
crushed*
1 c. pecan halves.

*To crush rosemary, place it in a bowl and rub with the back of a spoon until it is reduced to small pieces.

Heat oven to 375 degrees. Melt butter in a medium skillet over medium heat. Stir in honey, cayenne, rosemary and salt. Add pecan halves and toss.

Transfer to a baking sheet and bake, stirring occasionally until toasted, about 8 to 10 minutes. (Watch carefully to make sure pecans don't burn.) Transfer to a bowl and serve warm or at room temperature.