

## SPICY BOURBON PECANS

1 POUND PECAN HALVES  
¼ CUP BOURBON  
½ CUP SUGAR  
½ TEASPOON ANGOSTURA BITTERS  
1 TABLESPOON WORCESTERSHIRE SAUCE  
1 TABLESPOON CORN OIL  
½ TEASPOON CAYENNE PEPPER  
½ TEASPOON SALT  
¼ TEASPOON FRESHLY GROUND BLACK PEPPER  
1 TEASPOON CUMIN

SET OVEN AT 325 DEGREES. FILL A SAUCEPAN WITH WATER AND BRING THE WATER TO A BOIL. DROP IN THE PECANS AND COOK THEM FOR 1 MINUTE.

DRAIN THEM AND SET THEM ASIDE

POUR THE BOURBON INTO A SMALL SAUCEPAN AND BRING IT TO A BOIL. LET IT BUBBLE STEADILY UNTIL 3 TABLESPOONS REMAIN IN THE PAN.

IN A BOWL, COMBINE THE BOURBON AND SUGAR, ANGOSTURA BITTERS, WORCESTERSHIRE SAUCE, AND CORN OIL. STIR IN THE PECANS AND MIX WELL.

LET THE NUTS SIT FOR 10 MINUTES, TOSSING OCCASIONALLY. USING A JELLYROLL PAN, SPREAD OUT THE NUTS. BAKE THEM FOR 35 MINUTES, TOSSING THEM EVERY 10 MINUTES OR UNTIL ALL THE LIQUID IS ABSORBED.

IN A BOWL, TOSS THE HOT PECANS WITH THE CAYENNE, SALT, CUMIN AND PEPPER. MIX WELL SO ALL THE NUTS ARE COATED WITH THE SEASONING. RETURN THEM TO A BAKING SHEET UNTIL THEY ARE COOL AND DRY. STORE THE NUTS IN A TIGHTLY COVERED CONTAINER.

THIS IS THE RECIPE AS IT APPEARED IN THE TIMES.

### **HERE IS WHAT I DO:**

IT'S MORE EFFICIENT TO DO 2 POUNDS AT A TIME. I ROTATE 2 PANS UP AND DOWN IN THE OVEN. IT TAKES MORE THAN 35 MINUTES TO GET THEM ON THE VERGE OF BURNED AND CRISPY. I COUNT ON ALMOST 2 HOURS FROM START TO FINISH.

*Louise Reilly, USA  
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