

Pepper Jelly Pecans

Ingredients:

2 Tablespoons butter

1/2 cup Pepper Jelly*

1/2 teaspoon black pepper

1/2 teaspoon granulated garlic

1/4 teaspoon salt

1 pound of South Georgia Pecans

Preparation:

Preheat oven to 300 degrees and line a baking sheet with parchment paper. In a medium sauce pan melt butter and pepper jelly while mixing in pepper, garlic and salt over low to medium heat. When all is combined and bubbly add pecans and stir until all are coated. Spread pecans out on your baking sheet. Cook 30 mins, tossing after 15 mins.

You can use any type of pepper jelly (even mild); the hotter the jelly, the spicier the finished pecans will be.