

## Chili Pecans

### INGREDIENTS:

- 1 ½ teaspoon chili powder
- 1 ½ teaspoon ground cumin
- 1 teaspoon ground coriander
- 1 teaspoon paprika
- 1 teaspoon brown sugar
- ¼ teaspoon garlic powder
- 2 cups pecan halves (about 4 ounces)
- 1 ½ tablespoons gluten free Worcestershire sauce
- ½ teaspoon salt

### PREPARATION:

Preheat oven to 275 degrees. Line a large baking sheet with parchment paper. Combine chili powder, cumin, coriander, paprika, brown sugar and garlic powder in a small bowl. Toss pecans and Worcestershire sauce in a large bowl. Sprinkle the spice mixture over the pecans, tossing to coat. Spread the spiced nuts on the prepared baking sheet. Bake the pecans, tossing every 8-10 minutes, until lightly browned and very fragrant, about 35 minutes. Transfer to a bowl; sprinkle with salt and toss well. Let cool.

[http://www.eatingwell.com/recipes/chili\\_pecans.html](http://www.eatingwell.com/recipes/chili_pecans.html)

### NOTES FROM THE COOK: