

HONEY-SRIRACHA ROASTED PECANS WITH FRESH ROSEMARY

INGREDIENTS

1/4 cup honey
1 tablespoon butter, melted
2 teaspoons Sriracha
1 tablespoon water
1 teaspoon kosher salt
1 pound pecan halves
2 teaspoons finely chopped fresh rosemary
sea salt, to taste

DIRECTIONS

Preheat oven to 300F. Line a sheet pan with foil and spray with cooking spray or rub with oil to coat.

Combine honey, melted butter, Sriracha, water and salt in a large bowl and stir to combine. Add pecans and stir to coat well. Pour onto prepared sheet pan and spread to an even layer. Place in oven for 10 minutes. Stir to redistribute nuts and return to oven. Repeat this at least 3 times, for a total baking time of about 40-60 minutes. Every oven is different so watch pecans carefully towards the end. You want them to be a beautiful deep golden brown, but not black.

Once they reach the deep golden brown point, remove from oven and sprinkle lightly with a bit of sea salt and the fresh rosemary. Stir to distribute all the goodness.

Allow to cool on foil completely, then transfer to an airtight container.