

# HONEY-GLAZED PECANS

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## Ingredients

2 Cups fresh Pecans

½ Cup Orange Blossom  
Honey

¼ teaspoon Cayenne  
Pepper

Pinch of Kosher Salt

## Directions

Line a cookie sheet with Parchment paper and use a small amount of Pan Spray.

Combine all ingredients in a saucepan and heat over a medium flame. Bring to a low boil and allow to simmer for exactly 4 minutes.

Pour onto the cookie sheet and separate the nuts with a spoon. Let cool- the honey will harden into a sticky glaze in a few minutes.

Use as a topping for Ice Cream, Salmon, with Cheese and salads!