

SPICY PECANS

1/3 cup Dijon Mustard
3 Tbsp. honey
¼ cup melted butter
1 pound pecan halves
½ tsp. cayenne pepper
¼ tsp. freshly ground black pepper

Heat oven to 275 degrees. Line large baking sheet with aluminum foil. Combine mustard, honey, butter, cayenne and pepper in a shallow bowl; blend well.

Add pecans; toss to coat well. Spread pecans in single layer on baking sheet.

Bake for 10 minutes. Stir to turn; bake for another 10 minutes. Watch closely to make sure they don't burn. Remove pan to wire rack; cool completely. Transfer nuts to tightly covered containers. Store in cool, dry place. The pecans will keep for about a week if tightly covered.