

## **Spiced Pecans**

Hedy Goldsmith, Executive Pastry Chef, Michael's Genuine  
Palm Beach Post

**3 ounces single-malt, oak-aged scotch**  
**1 pound pecan halves**  
**1/2 cup granulated sugar**  
**1/2 tablespoon Angostura bitters**  
**1 vanilla bean, split down the middle and seeds scraped**  
**2 1/2 tablespoons canola oil**  
**1/4 teaspoon ground coriander**  
**1/2 teaspoon Kosher salt**  
**1/2 teaspoon ground ginger**  
**1/2 teaspoon ground cinnamon**  
**1/4 teaspoon ground nutmeg**  
**1/4 teaspoon ground allspice**  
**1/8 teaspoon ground black pepper**

Preheat the oven to 325 degrees.

Place the scotch in a small pan and reduce by half over a high heat, about 3 to 5 minutes.

Blanch the pecans in boiling water for 3 minutes. Drain well in a strainer.

Place the hot nuts in a bowl with the scotch, sugar, bitters, vanilla seeds and oil. Toss to completely coat. Cover with plastic wrap and let sit for 15 minutes.

Place the nuts on a sheet pan lined with parchment paper.

Bake for 30 to 35 minutes. Set a timer to stir the nuts every 10 minutes.

While the nuts are toasting, add the spices to a large bowl.

Remove the nuts from the oven and place them hot into the bowl of spices. Toss the nuts with the spice mixture until well coated.

Spread the nuts on a sheet pan and allow to cool.

Store in an airtight container. The nuts will stay fresh for at least one week.

Yield: 1 quart

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Per Serving (excluding unknown items): 2308 Calories; 197g Fat (72.8% calories from fat); 19g Protein; 147g Carbohydrate; 19g Dietary Fiber; 0mg Cholesterol; 945mg Sodium. Exchanges: 3 Grain(Starch); 1 Lean Meat; 38 Fat; 6 1/2 Other Carbohydrates.