






Spiced Pecans

*Use these on top of Jenn's Goat Cheese Salad with
Tomato Herb Vinaigrette.*

Stored airtight, these will stay fresh in the refrigerator for
several weeks or several months in the freezer.

Quantity	Ingredients	Preparation Notes
1/4 Cup	Butter	 Melt butter in small skillet and add pecans.
2 Cups	Pecan Halves	 Simmer 20 minutes, stirring often
1 1/2 Cup	Sugar	 Drain on paper towels
1 Tbsp	Ground Cloves	 Combine sugar and spices in a plastic bag
1Tbsp	Cinnamon	 Add warm pecans and shake to coat well
1 Tbsp	Nutmeg	 Cool pecans and store in airtight container