



## Spiced Pecans

# Commanders Palace

1403 Washington Avenue; New Orleans, LA 70130; 504-899-8221

Opened 1893 ..... Nestled in the middle of the tree lined Garden District, Commanders Palace is one of New Orleans's oldest restaurants. Atmosphere & southern charm have been a part of this restaurant for over 125 years. Tantalize your taste buds with Creole & Louisiana delicacies that will leave you with an unforgettable culinary experience. Countless awards & accolades have been bestowed on this culinary legend throughout its storied history.

**CHEF'S NOTE:** To graciously welcome & quickly provide food & drink for unexpected guests is a character trait of high social redeeming value down yonder. My recipe for success is the following:

1. Always keep one bottle of chardonnay & one bottle of champagne in the refrigerator. (When my best friend, Thierry, stopped by with her boyfriend to tell me they were getting married, all I had cold were two Dixie beers, not the fizz the situation begged for).
2. Always hide in the fridge (from late night munchers) a nice piece of Port-Salut or another favorite cheese. Keep some "nice crackers" hidden also.
3. Keep some spiced pecans handy.

So friends stop by on their way to Jazz Fest. In minutes I have out these Spiced Pecans & am pouring a crisp chardonnay. No fuss & I get to enjoy their company. Warning - People tend to stop by a lot if you keep this up.

½ stick butter  
¼ cup honey  
1 ½ Tbsp salt to taste  
2 tsp cayenne to taste  
½ pound whole pecans

Preheat oven to 325°. In a small saucepot over medium heat, melt butter for about 1 minute. Add honey, salt & cayenne. Bring to a boil then cook one minute, stirring.

Place pecans in a bowl & pour mixture on top. Stir mix well. Place mixed pecans on a sheet pan & bake 15-20 minutes, stirring every 5 minutes. You know when nuts are done when they seem to have soaked up all the moisture.  
Yield: 1 – 9 inch pie

**CHEFS NOTE:** Serve when cooled. If pecans start to seem sticky, place back in oven & bake at 275° until moisture has been absorbed. You may have to lower temperature depending upon the age of the nuts.

*As Always, Bon Appetit!*