



Maple Pecans


Paul Family Farms
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Ingredients:

Spicy Pecans:

- * 2 c pecans (or cashews)
- * 1 Tbs liquid smoke
- * 1 Tbs Mary Mac This n' That

Original Spice Mix

- * 1 Tbs maple syrup
- * 1 Tbs brown sugar

Smoky Pecans:

- * 2 c pecans (or cashews)
- * 1 Tbs liquid smoke
- * 1 Tbs soy sauce
- * 1 Tbs smoked paprika
- * 1 Tbs maple syrup
- * 1 Tbs brown sugar

Directions:

Spicy Pecans: Mix together liquid smoke, This n' That, Paul Family Farms Pure Maple Syrup, and brown sugar in a bowl. Add pecans and stir to coat them with syrup mixture. Cover a rimmed baking sheet with parchment paper and spread out the pecans evenly on the baking sheet. Bake at 350°F convection (or 325°F regular) for 10 minutes. At 5 minutes, turn the pan so they cook evenly. Cool and store in an airtight container.

Smoky Pecans: In a medium bowl, mix together liquid smoke, smoked paprika, maple syrup, and brown sugar. Add pecans and stir to coat them with syrup mixture. Cover a rimmed baking sheet with parchment paper and spread out the pecans evenly on the baking sheet. Bake at 350°F convection (325°F regular) for 10 minutes. At 5 minutes, turn the pan so they cook evenly. Let cool, then break up pecans with your fingers. Store in an airtight container.

Note: not all soy sauce is vegan, so make sure to check the label if you are making these as a vegan substitution. These can be chopped and used as a sub for bacon bits.