



## From the Recipe Box of Moon Shine Trading Company™

These make a GREAT treat and a wonderful gift! We'll be VERY surprised if you have any left to store in an airtight container. Makes 3 cups of DELICIOUS nuts!

### HONEY CURRIED PECANS

Preheat oven to 250 degrees. Line rimmed baking sheet with foil.

1 1/2 teaspoon onion powder	1 teaspoon kosher salt
1 1/2 teaspoon garlic powder	3/4 teaspoon curry powder
1/4 teaspoon cayenne pepper (more to taste)	

Combine these spices in a small bowl and blend well.

2 tablespoons butter

2 tablespoons Moon Shine Trading Company HONEY

3 cups pecan halves

Melt butter and honey in a saucepan over medium heat. Add pecan halves and stir until coated. Add spice mixture and stir until evenly spread throughout the nuts. Spread pecans in a single layer on prepared baking sheet.

Bake until dry and toasted - about 40 minutes. Cool completely.

Store in an airtight container at room temperature.

Moon Shine Trading Company is a division of Z Specialty Food, LLC

[www.zspecialtyfood.com](http://www.zspecialtyfood.com) • 800-678-1226