



Recipes

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Candied Pecans

Serves 1

Ingredients:

1/2 cup Sugar
2 tsp. Cinnamon
1/2 tsp. Salt
1/2 tsp. Nutmeg
1 Egg White
3 cups Pecan Halves

Directions:

1. Preheat oven to 325 degrees F.
2. Combine sugar, cinnamon and salt in a bowl.
3. Whisk egg white with a whisk until slightly frothy.
4. Add pecans to eggs and toss to coat. Add sugar mixture and toss thoroughly.
5. Spread on a cookie sheet and bake until crispy and golden, approximately 15 minutes. Remove from oven and set aside until ready to use.