

TEMPLATE

Print template onto cardstock and cut out tag along outer line. Punch holes where circles are marked.

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# SPICED PECANS

— MAKES ABOUT 4 CUPS —

4 CUPS UNSALTED PECAN HALVES  
2 TABLESPOONS MAPLE SYRUP  
4 TEASPOONS COARSE SALT  
1 TEASPOON CRUSHED RED PEPPER FLAKES  
1 TEASPOON CHILI POWDER  
1 TEASPOON CAYENNE  
1 TEASPOON CHILI PASTE

PREHEAT OVEN TO 300 DEGREES. LINE A RIMMED BAKING SHEET WITH PARCHMENT PAPER; SET ASIDE. IN A MEDIUM BOWL, COMBINE PECANS, MAPLE SYRUP, 3 TEASPOONS SALT, PEPPER FLAKES, CHILI POWDER, CAYENNE, AND CHILI PASTE. TOSS TO COAT.

SPREAD NUTS ON A PREPARED BAKING SHEET, AND BAKE FOR 20 MINUTES. REMOVE FROM OVEN, TOSS WITH REMAINING TEASPOON OF SALT AND SERVE.

WILL KEEP AT ROOM TEMPERATURE, IN AN AIRTIGHT CONTAINER FOR UP TO 1 WEEK.

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