

Glazed Pecans

Ingredients:

- 1 cup pecan halves
- 1/4 cup brown sugar
- 1 Tablespoon extra-virgin olive oil
- 1 Tablespoon balsamic vinegar

Directions:

Line a baking sheet with parchment paper or aluminum foil. In a large skillet over medium heat, stir brown sugar, oil and balsamic vinegar for about 2 -3 minutes until the sugar melts and syrup bubbles. Mix in the pecan halves and stir until the nuts are toasted and syrup coats them evenly, about 4 -5 minutes.

Turn nuts out onto the prepared parchment paper and separate the nuts using 2 forks, dragging them out of any puddled liquid. Cool completely. Nuts can be prepared in advance and stored in an airtight container.



Union Square Café's Bar Nuts

Ingredients

- 2 1/4 cups (18-ounces) assorted unsalted nuts, including peeled peanuts, cashews, Brazil nuts, hazelnuts, walnuts, pecans and whole unpeeled almonds
- 2 Tablespoons coarsely chopped fresh rosemary leaves
- 1/2 teaspoon cayenne pepper
- 2 teaspoons dark brown sugar
- 2 teaspoons sea salt
- 1 Tablespoon unsalted butter, melted

Directions:

Preheat the oven to 350 degrees. Toss the nuts in a large bowl to combine and spread them out on a baking sheet. Toast in the oven until light golden brown, about 10 minutes.

In a large bowl, combine the rosemary, cayenne, sugar, salt and melted butter. Thoroughly toss the toasted nuts in the spiced butter and serve warm. Enjoy!

