

Spiced Pecans with Rum Glaze

Makes 2 cups

The spiced nuts can be stored in an airtight container at room temperature for up to 5 days.

2 cups raw pecan halves

SPICE MIX

2 tablespoon sugar

3/4 teaspoon table salt

1/2 teaspoon ground cinnamon

1/8 teaspoon ground cloves

1/8 teaspoon ground allspice

RUM GLAZE

1 tablespoon rum, preferable dark, or water

1 tablespoon unsalted butter

2 teaspoons vanilla extract

1 teaspoon light or dark brown sugar

1. Adjust an oven rack to the middle position and heat the oven to 350 degrees. Line a rimmed baking sheet with parchment paper and spread the pecans on it in an even layer; toast until fragrant and the color deepens slightly, about 8 minutes, rotating the sheet halfway through the baking time. Transfer the baking sheet with the nuts to a wire rack.

2. FOR THE SPICE MIX: While the nuts are toasting, combine all the spice mix ingredients in a medium bowl; set aside.

3. FOR THE RUM GLAZE: Bring the rum glaze ingredients to a boil in a medium saucepan over medium high heat, whisking constantly. Stir in the pecans and cook, stirring constantly with a wooden spoon, until almost all the liquid has evaporated, about 1 1/2 minutes.

4. Transfer the glazed pecans to the bowl with the spice mix; toss well to coat. Return the glazed spiced pecans to the parchment lined baking sheet to cool before serving.