

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Chipotle Glazed Pecans

Adapted from Chile Pepper Cooking, December, 2002

Looking for a surprise ingredient for Holiday baking? Here's one. And surprisingly good-tasting too...

½ cup water

½ cup sugar

2-3 dried chipotle chiles (not the canned kind)

1 cup whole fresh pecans

¼ cup molasses

Heat oven to 250° F. Combine water, sugar and chiles in a small saucepan over medium-high heat. Bring to a boil. Add pecans and bring to a boil again. Lower heat and simmer for 10 minutes.

Drain pecans (set aside chiles) and place in a single layer on a foil-lined baking sheet. Bake for 45 minutes, stirring occasionally. Remove pecans from oven, pour them into a small bowl, and add molasses; toss to coat. Place pecans back on the baking sheet and bake for an additional 45 minutes, or until pecans are very crisp and crunchy. Don't let them burn!

This idea works with walnuts and several others; experiment as you'd like. Also, you can add fruit flavors to the water and get some really different tangs on your tongue. You might want to use a separate thermometer to check that your oven controls well at 250° F. If not, then you'll have to correct (usually downward) or you'll get burned nuts; I hate it when that happens...

Yield: About one cup

Preparation time: 5 minutes

Cooking time: 1 hour 45 minutes

