

HORS D'OEUVRES

TEASY SPICED PECANS

Makes 4 cups

1 tsp vegetable oil

1 egg white

1/4 c sugar

2 tbsp Hot Cinnamon Spice tea leaves, finely ground

1/2 tsp salt

Pinch of ground white pepper

3/4 lb pecan halves

- 1.** Preheat the oven to 350°F. Oil a large, flat baking pan.
- 2.** Beat the egg white in a deep bowl until frothy. In another bowl, combine the sugar, tea, salt, and pepper. Add the pecans to the egg white, turning to coat evenly. Transfer to the second bowl and toss to cover with the sugar mixture.
- 3.** Distribute the nuts evenly on the pan and bake for 15 minutes. Remove, turning with a spatula until cool. Store in an airtight container.