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Falafel-Spiced Pecans

Toasting nuts briefly in the oven makes them crispy but tossing them with falafel mix first makes them even crunchier. You can substitute walnuts in place of the pecans here.

- 2 cups pecan halves
- 2 tablespoons unsalted butter, melted
- 1/4 cup falafel mix
- 1 tablespoon sugar
- 1/2 teaspoon cayenne pepper

Preheat the oven to 350°. In a medium bowl, toss the pecans with the melted butter until evenly coated. In a small bowl, combine the falafel mix with the sugar and cayenne. Pour the spice mix over the pecans and toss to coat. Spread the spiced nuts on a lightly greased baking sheet, sprinkle with salt and toast for about 9 minutes, stirring once or twice, until golden. Let cool. The pecans can be stored at room temperature for up to 1 week.

Sweetnicks Notes: Source - Food & Wine magazine. Excellent and addicting. First made in July 2005.