

## Sweet & Spicy Beer Nuts

2 cups pecan halves

2 teaspoons salt

2 teaspoons chili powder

2 teaspoons olive oil

½ teaspoon ground cumin

¼ teaspoon ground red pepper

½ cup sugar

½ cup choice of beer

1. Preheat oven to 350°F. Line baking sheet with foil.
2. Mix pecans, salt, chili powder, oil, cumin and red pepper in small bowl. Toast 10 minutes or until fragrant. Cool on baking sheet on wire rack.
3. Combine sugar and beer in small saucepan. Heat over medium-high heat until mixture registers 250°F on candy thermometer. Remove from heat; carefully stir in nuts and any loose spices. Spread sugared nuts on prepared baking sheet, separating clusters.
4. Let cool completely. Break up any large pieces before serving. Makes 3 cups