

## DELTA DUST BBQ PECANS

*I met the owners of Shady Grove Pecan Orchards during the Hillcrest Christmas market. I sampled their Delta-grown pecans, discovering they were grown not far from my childhood home. I immediately thought "I must pair Fennel and Fire Delta Dust with these Delta Pecans". I tried several candied pecans recipes. This great recipe by chef Jennifer Segal of Once Upon a Chef is the clear winner. I just replaced the spices with Delta Dust. Voile - Perfect Delta Dust BBQ Pecans.*



**Ingredients:** 1/2 cup confectioners sugar, 5 tsp of Fennel and Fire Delta Dust, 4 tsp of water, 2 cups of Delta pecans, salt to taste

**Directions:** Place confectioners sugar in a four qt or larger bowl. Add water and 3 tsp of Delta dust to the bowl and whisk to combine. Add Pecans. Stir to coat. Lay out in a single layer on a parchment paper-covered baking sheet. Bake in preheated 350- degree oven for 10-12 min. Remove from the oven and sprinkle with remaining Delta Dust. Salt to taste. Let cool.

\* If gooey, place back into the 350-degree oven for a minute more.  
\*Store in an airtight container for up to a week.

*Inspired by Chef Jennifer Segal of Once Upon a Chef*