

Betty's Glazed Party Pecans



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In this video, Betty demonstrates how to make Glazed Party Pecans. These are great for the holiday season, but I think you will enjoy them year 'round.

Ingredients:

- 1 cup sugar
- ½ tablespoon ground cinnamon
- 2 cups pecan halves
- ½ tablespoon vanilla extract
- ¼ cup water
- 1 additional tablespoon water

In a small mixing bowl, combine 1 cup sugar and ½ tablespoon ground cinnamon. Set aside. Also, combine ¼ cup water and ½ tablespoon vanilla extract and set aside. Place 2 cups pecan halves in the bottom of a medium-sized, heavy pot. Add the cinnamon-sugar mixture and sprinkle the vanilla-water over the top of the pecans. Stir all together with a wooden spoon. Place pot over medium heat, and boil, stirring constantly, until mixture becomes thick, about 5 to 10 minutes. When the liquid is evaporated and stirring becomes more difficult, remove the pecans from heat. Add in 1 tablespoon water. Stir pecans to coat evenly. When the liquid begins to thicken, pour the glazed nuts out onto a shallow baking pan that is lined with waxed paper. Separate the glazed pecan, using your wooden spoon. Let cool, and then lift pecans out of the crumbly sugar mixture and place them in a nice serving dish. This is great for parties, and I will also be using them in a recipe soon! Enjoy!!! --Betty