

Pecans for Every Palate

My aunt and uncle Betty & Joe Burton owned a large pecan orchard on their land in Wichita Falls for many years which provided the state with some of the finest pecans around. My mom would travel there many times during the year and help them harvest and shell pecans. Over the years, they created these recipes to accompany and enhance these award-winning pecans. Enjoy and use when the occasion arises. Put them in a Mason jar and give them as a gift for the holidays!

ORANGE PECANS

Ingredients:

1 tbsp. grated orange zest
¼ cup orange juice
1 cup sugar
4 cups pecan halves

Directions:

Combine grated orange rind, orange juice and sugar in saucepan. Cook over medium heat until mixture comes to a full boil. Stir in pecans and continue to cook, stirring until pecans are coated and all syrup is absorbed. Remove from heat. Stir just until pecans are separated. Spread onto wax paper to cool.

BOURBON PECANS

Ingredients:

1 cup sugar
¼ tsp. nutmeg
¼ tsp. cinnamon
¼ tsp. salt
1/3 cup bourbon
1/3 cup water
2 cups pecan halves

Directions:

In saucepan, cook sugar, nutmeg, cinnamon, salt, bourbon and water until mixture reaches soft ball stage (around 235°F on candy thermometer). Stir in pecans and spread on wax paper to cool.

SWEET & SPICY PECANS

Ingredients:

2 cups pecans
2 tbsp. melted butter

1 tbsp. sugar
½ tsp. cumin
½ tsp. chili powder
¼ tsp. crushed red pepper flakes
1/3 tsp. salt

Directions:

Toss pecans in melted butter. Combine sugar, cumin, chili powder, red pepper and salt. Sprinkle over pecans and toss until coated. Spread on baking sheet. Bake at 325° for 15 minutes. After 5 minutes, remove from oven and stir pecans around on sheet. Return to oven and repeat after another 5 minutes. After baking, let cool.

CARAMELIZED PECANS

Ingredients:

2 cups pecans
4 tbsp. melted butter or 4 tbsp. water
1 cup brown sugar
1 tsp. pure Vanilla extract or Grand Marnier or Triple Sec (optional)
¼ tsp. cinnamon (optional)
¼ tsp. salt

Directions:

Melt butter (or water) in skillet over medium heat. Combine brown sugar, vanilla extract (or other) and salt. Cook for about 3-4 minutes. Toss pecans in mixture and stir to combine until well coated. Cook an additional 2-3 minutes and then spread mixture on baking sheet covered in parchment paper. Use a wooden spoon to separate pecans from each other and let cool.

BARBECUE PECANS

Ingredients:

2 tbsp. melted butter
¼ cup Worcestershire sauce
1 tbsp. catsup
1/8 tsp. hot sauce
4 cups pecan halves
Salt

Directions:

Combine butter, Worcestershire sauce, catsup and hot sauce and mix well. Stir in pecans to coat and spread them evenly on baking sheet lined with parchment paper. Bake at 300° for 30 minutes. Stir frequently every 5-6 minutes. Drain on paper towels and sprinkle with salt.

FIESTA PECANS

Ingredients:

1 egg white
¼ cup vegetable oil
1 tbsp. Worcestershire sauce
¼ tsp. cayenne pepper
½ tsp. Tabasco
¼ tsp. black pepper
½ tsp. salt
2 cups pecan halves
1 tsp. paprika

Directions:

Mix all ingredients except pecans and mix well. Stir in pecans to coat and spread them evenly on a baking sheet prepared with cooking spray. Bake at 300° for 20-30 minutes. Stir every 10 minutes. Place on wax paper and let cool completely. Store in airtight container.

CINNAMON PECANS**Ingredients:**

1 egg white
¾ cup sugar
¼ cup water
2 tsp. cinnamon
½ tsp. allspice
¼ tsp. nutmeg
3 cups pecan halves

Directions:

Combine all ingredients except pecans and mix well. Add pecans and coat evenly. Spread them evenly on a baking sheet prepared with cooking spray. Bake at 300° for 25-30 minutes. Stir every 10 minutes. Place on wax paper and let cool.

DELICIOUS PECANS**Ingredients:**

3-4 cups pecans
½ cup sugar
1 cup brown sugar
½ cup sour cream
1 tsp. vanilla

Directions:

Cook sugars and sour cream together to soft ball stage. Let cool slightly. Stir in pecans and vanilla. Stir until all are well coated and mixture loses gloss. Pour onto wax paper. Separate and cool.

PIÑA COLADA PECANS

Ingredients:

2½ cups pecans
½ cup water
1 cup sugar
½ tsp salt
1 tsp. coconut extract
1/8 tsp. rum extract

Directions:

Heat pecans in buttered pan. Bring sugar, water and salt to boil and cook to soft ball stage. Add the coconut and rum flavor and beat for 1 minute. Add warm pecans and mix until glazed. Spread on wax paper to cool.

SMOKED PECANS

Ingredients:

2 lbs. pecans
4 tbsp. seasoned salt
1 tbsp. garlic powder
½ tbsp. onion powder
1½ tsp. Tabasco
5 tbsp. Worcestershire sauce
2 tbsp. soy sauce
4 tbsp. olive oil

Directions:

Mix all ingredients and toss well. Put in aluminum pan and place on smoker grill. Smoke slowly for 1½ to 2 hours. Stir twice. Use at least 2 sticks of wood.