

Maple Candied Pecans

2 Tbsp butter

1/8 tsp pepper

1 Tbsp Gilbertson's Maple Sugar or Syrup

1 cup pecan halves

Instructions:

Melt butter in a frying pan. Add pepper and maple sugar/syrup. Toss pecans to coat. Spread nuts evenly on a baking sheet and roast at 350 degrees for 15 minutes. Stir every 5 minutes. Cool on a wire rack.