

Wasabi Maple Spiced Pecans

Recipes

- 2 egg whites, beaten
- 1 T water
- ¼ cup Bascom Family Farms 100% pure maple sugar
- 2 tsp dried rosemary
- Sea salt, to taste
- 2 cups whole raw pecans

Preheat oven to 300° F.

Combine egg whites with water and beat well to make an egg wash. Fold in pecans and coat evenly. Combine maple sugar, rosemary and sea salt in bowl. Add to pecan mixture and toss well. Spread on a cookie sheet and bake in middle of oven 5-8 minutes, watching carefully to make sure they don't burn. Cool slightly and break up, then finish cooling. Nuts may be made ahead and kept in an airtight container. Serves four to six as a snack.



For maple product sales and service call: **888-266-6271**
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