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# Chili Pecans

**Prep Time:** 25 mins

**Cook Time:** 35 mins

**Rest Time:** 10 mins

**Total Time:** 1 h 10 mins

## Ingredients

- 1 piece(s) paper, parchment, to cover baking sheet
- 1 1/2 tablespoon chili powder
- 1 1/2 teaspoon cumin, ground
- 1 teaspoon coriander, ground
- 1 teaspoon paprika
- 1 teaspoon sugar, brown
- 1/4 teaspoon garlic powder
- 2 cup(s) nuts, pecans, halves
- 1 1/2 tablespoon Worcestershire sauce
- 1/2 teaspoon salt

## Preparation

1. Preheat oven to 275°F. Line a large baking sheet with parchment paper.
2. Combine chili powder, cumin, coriander, paprika, brown sugar and garlic powder in a small bowl.
3. Toss pecans and Worcestershire sauce in a large bowl. Sprinkle the spice mixture over the pecans, tossing to coat.
4. Spread the spiced nuts on the prepared baking sheet.
5. Bake the pecans, tossing every 8 to 10 minutes, until lightly browned and very fragrant, about 35 minutes. Transfer to a bowl; sprinkle with salt and toss well. Let cool.

