



SEAN MINOR.

## Rosemary Spiced Pecans



**Prep:** 20 mins

**Pair With:** Sean Minor Chardonnay, Sauvignon Blanc, Pinot Noir, "Nicole Marie" Red Blend and Cabernet Sauvignon

**Ingredients:**

3 cups unsalted pecans

2 Tbsp chopped fresh rosemary

1/2 tsp cayenne pepper (or to taste)

1/2 - 1 tsp kosher salt

2 Tbsp unsalted butter, melted

Preheat oven to 325 degrees.

**Directions:**

Place nuts on a baking sheet lined with parchment paper and toast in oven until fragrant and lightly golden, about 5-8 minutes.

In a large bowl, combine rosemary, cayenne pepper and butter. Add the warm, toasted nuts to the spiced butter and toss well. Add kosher salt and toss to coat thoroughly. Return pecans to pan and bake for 10 minutes longer (shake the pan halfway through).

Serve warm or cool. Great with a cheese plate, salad or as a snack. Pairs well with all Sean Minor Wines.

always invited.

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