

## Spiced Pecans

3 C pecan halves  
½ C sugar  
1 t salt  
1 t cinnamon  
½ t cloves, ground  
½ t nutmeg, ground  
1 egg white, lightly beaten  
1 T water

Preheat oven to 350.

Stir together the sugar, salt, cinnamon, cloves and nutmeg and set aside.

Combine the egg white with the water in a medium bowl. Add the nuts and stir until moistened. Add the sugar mix.

Spread the coated nuts in a 9 by 13 pan lined with parchment paper.

Bake until browned and aromatic, stirring occasionally. May take 30 minutes.

Store in an air-tight container or freeze for future use.