

CAJUN PECANS

Ingredients

1 tsp chili powder	1/2 tsp onion powder
1 tsp dried basil	1/2 tsp garlic powder
1 tsp dried oregano	1/4 tsp cayenne pepper
1 tsp dried thyme	1/4 cup butter, melted
1 tsp salt	1 lb. pecan halves

Directions

1. In a small bowl, mix together spices.
2. Pour melted butter into a slow cooker; stir in pecans until evenly coated.
3. Sprinkle spice mixture over pecans, stirring constantly, until evenly seasoned.
4. Cover and cook on high setting for 12 to 15 minutes, stirring once.
5. Remove lid from slow cooker and reduce heat to low setting. Cook, uncovered, for 2 hours, stirring occasionally.
6. Remove pecans from slow cooker; cool on a paper towel-lined wire rack.

Serves 8