

Spiced Pecans

Makes 2 Cups

David Lebovitz was the head chef at Chez Panisse, probably the most influential restaurant in the country over the past forty-five years. David now writes wonderful cookbooks, including The Perfect Scoop. He makes spiced pecans to sprinkle on his homemade ice cream, but I also love to serve them on a cheese platter. My version of his pecans combines brown sugar, vanilla, cinnamon, ginger, chile powder, black pepper, and cloves. They are simply irresistible!

Ingredients

Nonstick cooking spray or vegetable oil
2 tablespoons egg white (1 extra-large egg)
1/2 cup light brown sugar, lightly packed
2 teaspoons pure vanilla extract
2 teaspoons ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon chile powder
1/4 teaspoon ground cloves
Kosher salt and freshly ground black pepper
2 cups whole pecan halves (8 ounces)
1/2 teaspoon fleur de sel

Directions

1. Preheat the oven to 300 degrees. Spray a sheet pan with the cooking spray or brush it lightly with oil.
2. Place the egg white in a large bowl and whisk vigorously for 15 seconds, until light and frothy.
3. Whisk in the brown sugar, vanilla, cinnamon, ginger, chile powder, cloves, 1-teaspoon kosher salt, and 1/2 teaspoon pepper.
4. Add the pecans and mix well, until thoroughly coated.
5. Pour the mixture, including any liquid, onto the prepared pan and spread in a single layer.
6. Bake for 30 minutes, tossing twice with a metal spatula. Each time you toss the pecans, spread them out again in one layer. When they are done, sprinkle with fleur de sel and allow to cool completely; they will crisp as they cool.
7. Serve at room temperature.

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