

A FISTFUL OF PECANS

...MAKES HOLIDAYS BRIGHT.

DOES HOLIDAY PLANNING DRIVE YOU NUTS?



Think pecans. Share these sweet and tangy treats with your friends and neighbors or put a dish of them out at a holiday party. The gift will be appreciated!



DID YOU KNOW?

PECANS PASSED NASA'S STRINGENT STANDARDS FOR NUTRITION PER WEIGHT AND ACCOMPANIED ASTRONAUTS ON THE APOLLO 13 AND 14 MOON MISSIONS.

ORANGE-GLAZED PECANS

- 4 cups (about a pound)
pecan halves
- 1/2 cup frozen orange juice
concentrate, undiluted
- 1 1/2 cups sugar
- 1/4 teaspoon cinnamon

Allow orange juice concentrate to thaw. Preheat oven to 350 degrees. Bake pecans in a shallow pan, stirring occasionally, 10 to 15 minutes, until well toasted. Bring juice concentrate, sugar and cinnamon to a boil in a large, heavy saucepan. Boil, stirring constantly, about 1 minute. Remove from heat and stir in pecans.

Drop pecans a half-inch apart onto an aluminum foil-lined baking sheet. Let stand until firm.



FOR MORE TEXAS PECAN RECIPES, PLEASE
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