



# Spicy Pecans

*This is for MS people  
because they grow pecans  
on trees. HA!*

*They also know what  
iron skillets are.*

From  
Aunt Chery

1 Tablespoon butter  
1/2 to 1 teaspoon Cajun seasoning to taste  
1/2 teaspoon Worcestershire sauce  
1 cup pecan halves

*In iron proof skillet (cast iron works best)  
over medium heat, melt butter.*

*Add Worcestershire sauce and cajun seasoning.*

*Add pecans and stir until well coated.*

*Place skillet in 225 degree oven and bake  
for 45 minutes or until pecans are crisp.*