



Pecan "Milk" Punch

Bake 1 cup chopped pecans in a single layer in a shallow pan at 350 degrees for 8 to 10 minutes or until toasted and fragrant, stirring once. Cool 10 minutes. Process pecans, ½ cup cane syrup, 1 tablespoon cream of coconut, 1 teaspoon ground cinnamon, ½ teaspoon vanilla and a pinch of salt in a food processor 30 to 60 seconds or until smooth. With processor running, pour 1 cup water through food chute. Press mixture through a fine wire-mesh strainer into a pitcher, using back of spoon. Discard solids. Cover and chill 3 to 24 hours. Stir in ¼ cup bourbon just before serving. Serve over ice. Garnish with sweetened whipped cream and fresh mint leaves, if desired.

Note: Rum may be substituted for bourbon or alcoholic beverage may be omitted.



Rosemary Pecans

2 pounds pecan halves
2 tablespoons butter
2 tablespoons olive oil
5 tablespoons finely chopped fresh rosemary (do not use dried)
1 teaspoon paprika
2 teaspoons sea salt

Heat oven to 325 degrees. Place butter and oil in a large pan in oven and heat until butter melts. Scatter nuts in the pan, stir to coat, then spread them out in a single layer. Sprinkle remaining ingredients evenly over the nuts. Bake 10 to 15 minutes, shaking and stirring several times, until nuts are golden brown, but not burned. Drain on paper towels and serve warm or at room temperature