

“Red Dragon” Skillet Pecans

By Apfel, 1°

Makes 2 cups. Takes about 8 to 10 minutes. Adapted from several sources in honor of the 25th Anniversary of Red Dragon. Store at room temperature for up to 1 month, but they won't last that long.

Tip: Lightly coat the Tablespoon with cooking spray before measuring the maple syrup. These savory nuts have a sweet, salty, and slightly hot flavor profile. They are quite addictive. Alternate spice blends are given at the end of the recipe.

Do this...	...with these ingredients
1. Make the Cocoa Chili Spice mix by stirring together in a small bowl. Set spice mix aside.	<ul style="list-style-type: none">• 1.5 tsp chili powder (mild or hot, your choice. Bee's Red Dragon Chili Powder is preferred)• 1.5 tsp cocoa powder without added sugar (not hot cocoa mix; we use dark)• 1 tsp cumin• 1/4 to 1/2 tsp granulated garlic powder• 1/4 tsp black pepper• 1/8 tsp salt
2. Line a rimmed cooking sheet with a silicone mat or parchment paper.	
3. Heat a nonstick skillet over medium. Stir together until the butter is melted and syrup is warm.	<ul style="list-style-type: none">• 2 Tablespoons unsalted butter• 3 Tablespoons maple syrup (or honey)
4. Stir in until well coated with the syrup and cook for 2 to 3 minutes more until syrup thickens and nuts are toasted.	2 cups pecan halves

Do this...	...with these ingredients
5. Sprinkle the nuts with the spice mix, and stir to completely coat the nuts. Cook 1 to 2 minutes more until syrup is mostly absorbed.	4 teaspoons Cocoa Chili Spice mix (you will have some left over)
6. Spread the nuts out on the prepared pan to cool. Sprinkle with	Salt to taste Additional spice mix to taste

Credits and Notes

The Cocoa Chili Spice mix is adapted from the blend we use in

<https://qctester.wordpress.com/2020/12/28/best-recipes-award-winning-turkey-chili-and-golden-cornbread/>. For the chili, use a full teaspoon of granulated garlic powder.

Chai Blend

- 3 tsp cinnamon powder, 3 tsp ground cardamom, 3 tsp ground ginger, 1.5 tsp ground nutmeg, 1 tsp allspice powder, 1/2 tsp ground cloves, 1/2 tsp ground pepper

Cinnamon Blend

- 2 tsp ground cinnamon, 1/2 tsp salt, 1/4 tsp ground black pepper, 3/4 tsp ground ginger, 1/4 tsp ground nutmeg, 1/8 tsp ground cloves, and 1/8 tsp ground allspice

Faith's Special Seasoning

Yields about 1/2 cup. Especially nice on sweet potatoes and roasted root vegetables.

- 3 Tbsp sweet paprika, 2 Tbsp salt, 1 Tbsp black pepper, 1 Tbsp garlic powder, 2 tsp onion powder, 1 tsp dried oregano, 1/2 tsp rosemary powder, 1/2 tsp red cayenne pepper, and 1/2 tsp dried thyme

Faith's Special Seasoning blend is adapted from "[Cooking with Faith](#)" by Faith Ford (Scribner, 2004).

Bonus Blend:

- 1-1/3 tsp Faith's Special Spice Mix, 2/3 tsp ground cinnamon, 2/3 tsp kosher salt, 1/3 tsp ground nutmeg, 1/3 tsp ground ginger, and 1/3 tsp ground cumin.

Adapted from a recipe by the Lee Bros.