

Candied Pecans

- ¼ Cup Sugar
- 1 Tsp. Salt
- 1 Egg White
- 1 Tbsp. Migliore Cinnamon Pear Balsamic Vinegar
- 1-Pound Pecan Halves (walnuts or almonds can be substituted)

Directions:

Preheat oven to 250°. Whisk egg white & cinnamon pear balsamic vinegar together in a bowl until frothy. Toss pecans in the egg white mixture. Add sugar & salt into the egg mixture and blend. Then add the pecans and toss until they are evenly coated. Spread coated pecans onto a baking sheet. Bake in the preheated oven, stirring every 15 minutes, until pecans are evenly browned, 1 hour.