

# Roasted Glazed Pecans - Big Green Egg

There is something so magical about the smell of those sweet sugar roasted nuts. Every year we have a stock show in Colorado and the line for the sugared nut booth is heavy from the first day thru the last. The reason is simple, they make some epic roasted pecans. We're taking that concept and bringing it to the Big Green Egg for you to enjoy. Happy Cooking, Chef J

**Chef Jason K. Morse, CEC | Ace Hardware Grilling Expert | Owner, 5280 Culinary**

Yield: 1 Pound

Prep time: 10-15 Minutes Prep

Cooking time: 1 Hour

Cooling time: 2 hours

## Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
1 Pound	Pecans, Whole, Raw	
1 Cups	Sugar, Cane, Granulated	
2 tsp	Cinnamon, Ground	
½ tsp	Allspice, ground	
1 tsp	Salt, Kosher	fine ground
2 ea	Eggs, Lg, egg white ONLY	
1 tbsp	Water, room temp	

## Prep Directions:

- Be sure to buy raw or un roasted whole pecans
- We use granulated cane sugar for a better and deeper flavor

## Cooking Directions:

- Preheat your Big Green Egg to 300°
  - When Grill reaches 200°, load the convEGGtor (legs down) and allow to heat to desired temp of 300°
  - Roasted Nuts will be cooked at a medium heat, indirect method

- When Big Green Egg and stone are preheated, we recommend keeping the temperature at the same setting to help ensure consistent temp and easy recovery during cooking
- In a medium sized mixing bowl, whisk together the following:
  - Sugar, Cinnamon, Allspice and salt
- In a large mixing bowl, whisk together the following:
  - Egg whites, water
  - Whisk until soft peaks start to form
- Add the pecans to the egg white mixture and mix well to combine and coat the nuts with the egg whites
- Add the sugar mixture to the nuts and mix well to ensure all the nuts are well coated with the sugar mixture
- Spread the pecans onto a Big Green Egg disposable convEGGtor pan
- Open the lid/cover and load the nuts on the convEGGtor, close lid/cover
- Keep the temperature at the same temperature setting to help ensure consistent temp and easy recovery during cooking
- After 15 minutes, open the egg and stir the pecans using tongs
- Repeat the stirring process 3 more times or until pecans are evenly roasted and to your desired doneness
- Open the lid/cover and remove the pan using tongs, towels or heat proof gloves
- Stir one last time to start the cooling down process
- Place pan onto a cooling rack and allow to cool for about 2 hours
- Store in a zipper bag in a cool, dry location
- Shelf life is 4 days (if they last that long)

## ***Grills / Grill Gear Used:***

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|---------------------------------|-------------------------------------|
| • Big Green Egg                 | Available at Ace Hardware Locations |
| • Big Green Egg, ConvEGGtor     | Available at Ace Hardware Locations |
| • Big Green Egg, convEGGtor pan | Available at Ace Hardware Locations |
| • Big Green Egg, Lump Charcoal  | Available at Ace Hardware Locations |