

Five Spice Pecans

1 cup	pecans
1 cup	powdered sugar
2 cup	water
4 cup	vegetable oil
2 tsp	Chinese five spice

Method of Preparation

1. Pre-heat the vegetable oil to 325 degrees Fahrenheit.
2. Bring the sugar and water to a gentle boil.
3. Add the pecans to the sugar-water and boil for 10 minutes.
4. Remove pecans and drain on a paper towel.
5. Fry the pecans in the oil until crisp.
6. Remove from oil and toss with Chinese five spice.