



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Sage**

Sage Roasted Texas Pecans

Ingredients:

¼ cup sage, roughly chopped
1 lb Texas pecans
½ cup brown sugar
¼ cup powdered sugar
4 cups hot water

Directions:

Preheat your oven to 325F. Grind the brown sugar and sage in a processor until the sage has been ground into specs. Transfer to a bowl and combine with powdered sugar. Set aside. Grease a baking sheet. Set aside.

Place 4 cups hot water in another large mixing bowl. The water should be just hot enough to handle with your hands, no hotter. Place the pecans in the hot water. Let them sit for about 5 minutes, then drain. Place the pecans in the sugar mixture. Fold the pecans through the sugar until well coated. Spread evenly over the baking sheet. Bake for 15-20 minutes.