

CHEF'S BLEND  
PECANS



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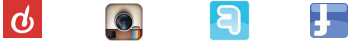
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Cover pecans in oil and cook in a three quart pan or chicken fryer on medium-high heat for 8-10 minutes. Strain pecans into a bowl. Mix with Chef's Blend while still hot.

CHEF'S BLEND PECANS  
1 lb. pecan halves  
Enough oil to coat pecans  
2 heaping Tbsp. Woodford Reserve®  
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