

Canadian Bacon Nuts

Serves: Many

Preparation time: 5 minutes

Total time: 15 minutes

Ingredients

1 egg

¼ cup Canadian Bacon, finely diced

1 Tbsp. olive oil

2 Tbsp. molasses sugar

2 teaspoon of Cajun seasoning

2 cups of unsalted cashews or pecans

Salt to taste

Directions

Preheat oven to 350F.

Heat olive oil in a skillet pan over medium heat. Add the Canadian Bacon and sauté for about 5 minutes. The bits will start to turn a bit crispy. Turn off the heat. Cool.

In a bowl whisk the egg until slightly frothy. Then add in the sugar. Mix in the nuts. Then adding the Cajun seasoning . Salt as desired. Bake at 350F for 10 minutes.

Allow to completely cool. Refrigerate left overs for 3 days.

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