

Candied Pecans

1 cup granulated sugar

1 pinch salt

2 egg whites

1 pound of pecans

½ cup butter

Beat egg whites until stiff. Fold in sugar and salt. Fold in pecans. Melt butter on a cookie sheet. Spread the pecans evenly over the melted butter. Bake in a preheated oven at 325 degrees, stirring every 10 minutes until the pecans are coated and no butter remains in the pan. Remove from the oven and let cool. Enjoy!