
Sunny's Easy Pecan Turkey Glaze

Recipe courtesy Sunny Anderson, 2017

For a 14-16 pound roasted turkey

For the glaze

1¼ cup pecan halves, roughly chopped (no little bits, no dust)

8 tablespoons (1 stick) salted butter

1 teaspoon hot Hungarian paprika

½ teaspoon pumpkin pie spice

1 cup honey

Make the glaze.

In a large non-stick pan on medium heat add the pecans and toss until fragrant, about 4 minutes. Remove the pecans to a plate and add the butter, paprika, and pumpkin pie spice to the same pan.

Once the butter is melted and fragrant with the spices add the honey and pecans back in to the pan. Raise the heat until the mixture begins to simmer and remove from the heat. Pour over the rested turkey and serve.