

Drunken Pumpkin Seeds

Jacob · 29/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

6

Description

These are NOT your grandmas pumpkin seeds Smokey sweet and wonderfully delicious

Ingredients

- - 1 ½ cups fresh pumpkin seeds - ½ cup whiskey (such as Jack Daniel's®) - 2 tablespoons bacon drippings
- 1 tablespoon dark brown sugar - 2 teaspoons salt
- plus more to taste

Instructions

1. Preheat oven to 275 degrees F (135 degrees C). Stir pumpkin seeds
2. whiskey
3. bacon drippings
4. brown sugar
5. and 2 teaspoons salt together in a saucepan over medium-low heat. Bring mixture to a simmer and cook until the seeds begin to turn gray in the middle
6. 15 to 20 minutes; drain. Spread the drained seeds onto a baking sheet in a single layer; season with salt. Roast the pumpkin seeds in preheated oven until crisp and golden brown
7. 60 to 90 minutes. Cook's Notes: Homemade bacon bits can be added as well as a light sprinkle of cayenne pepper if you like a bit of heat. If you hate the idea of getting rid of 1/2 cup of whiskey as much as I do
8. drain the liquid mixture into a small sauce pan and reduce to about half. Then when the seeds have roasted about 1/4 of the way
9. drizzle the sauce over them. Editor's Note: The nutrition data for this recipe includes the full amount of the whiskey sauce. The actual amount of the sauce consumed will vary.