

Perfect Pumpkin Seeds

Jacob · 29/09/2024



Prep Time

8 hrs 15 mins

Difficult

Medium

Servings

8 hrs 35 mins

Description

Spicy smoky and salty pumpkin seeds that are just a little different from your normal recipe but still just as easy

Ingredients

- - 1 ½ cups raw cleaned whole pumpkin seeds - ½ cup Worcestershire sauce - 1 tablespoon hot pepper sauce (such as Tabasco®) - 1 tablespoon bacon grease - ¾ tablespoon liquid smoke flavoring - 1 ½ tablespoons cayenne pepper
- or to taste - 1 tablespoon garlic salt - salt to taste

Instructions

1. Place the pumpkin seeds in a container with a lid
2. and mix in the Worcestershire sauce
3. hot pepper sauce
4. bacon grease
5. and liquid smoke flavoring. Cover the container
6. and allow to stand overnight. Preheat the oven's broiler
7. and set the oven rack about 6 inches from the heat source. Remove the seeds from the flavorings with a slotted spoon
8. and transfer into a bowl. Mix the cayenne pepper and garlic salt into the seeds
9. and stir to coat well. Spread the seeds over a baking sheet in a single layer. Sprinkle with additional salt. Roast the seeds under the broiler until toasted and golden brown
10. about 8 minutes; turn the seeds over twice during broiling. Cool to room temperature. Cook's Note: Soaking overnight is optional but helps the seeds soak in the flavor. The liquid smoke and bacon grease make this treat especially delish!