

# Om Cooking - 14

Gift giving is something I like to do all year round, but of course, more so around the holidays. However, I'm not your typical gift-giver. My attitude around gifts changed the year I started making my own Christmas cards, writing a message to each of about 50 friends. The process was special to me, methodical and meditative. I was proud of what I made and the time I put into them; what I gave and to whom didn't matter so much anymore - I was happy knowing that each person who received a card would be beaming with joy when they got something in the mail besides a bill.

What can you make that will bring you joy first? What skill can you showcase? Contemplate these questions this year and you might find that it brings a renewed excitement to what can be a stressful and frantic time-of-year. Anything you make yourself that brings you joy will bring others joy.

If you need an idea to get started, try this month's recipe. Packaged in mason jars or bags tied with ribbon, this is one gift that will bring a smile to anyone's face.

Happy Holidays!

*Jacinthe*

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Find this recipe and more at  
[www.foodwithpresence.com](http://www.foodwithpresence.com)

## Spiced Maple Pecans

- 1 lb/454g/4 cups pecan halves
- 1/2 cup maple syrup
- 1 tbsp sugar
- 1 tsp cumin
- 1 tsp chili powder
- 1 tsp paprika
- 1/2 tsp salt
- Pinch cayenne pepper

Preheat oven to 350 F.

On a parchment lined baking sheet, spread the pecans out in a single layer. Bake for 8 minutes, until starting to get golden. Drizzle with maple syrup and toss to coat; bake for another 10 minutes, stirring once or twice, until the syrup is absorbed.

In a small bowl combine sugar and spices. Sprinkle over the pecans when they are still warm then allow to cool completely.

