

## Spiced Pumpkin Seeds



**Prep Time:** 10 Minutes

**Cook Time:** 1 Hour

**Ready In:** 1 Hour 10 Minutes

**Servings:** 8

"Make this snack by roasting fresh pumpkin seeds in margarine, Worcestershire sauce, and garlic salt."

### INGREDIENTS:

1 1/2 tablespoons margarine, melted

1/2 teaspoon salt

1/8 teaspoon garlic salt

2 teaspoons Worcestershire sauce

2 cups raw whole pumpkin seeds

### DIRECTIONS:

1. Preheat oven to 135 degrees C.
2. Combine the margarine, salt, garlic salt and Worcestershire sauce and pumpkin seeds. Mix thoroughly and place in shallow baking dish.
3. Bake for 1 hour, stirring occasionally.