

Bakerlady



Roasted Pumpkin Seeds

For every 2 cups of pumpkin seeds:

3 tablespoons butter, melted

1/2 - 3/4 teaspoon seasoned salt (to taste)

1/8 teaspoon garlic salt

2 teaspoons Worcestershire sauce

Directions

1. Preheat oven to 300 degrees F (135 degrees C).
2. Combine the butter, seasoned salt, garlic salt, Worcestershire sauce and pumpkin seeds. Mix thoroughly and place in shallow baking dish. I use rimmed baking sheet so the seeds can spread out into a nice thin layer.
3. Bake for 45 minutes to 1 hour, stirring every 15-20 minutes - until seeds are crunchy and golden brown.