

Pumpkin Seeds

Ingredients

- 300 seeds (washed)
- 1 lb butter (not that much)
- 1 Unknown salt

Instructions

1. Rinse pumpkin seeds under cold water and pick out the pulp and strings. (This is easiest just after you've removed the seeds from the pumpkin, before the pulp has dried.)
2. Place the pumpkin seeds in a single layer on an oiled baking sheet, stirring to coat. If you prefer, omit the oil and coat with non-stick cooking spray.
3. Sprinkle with salt and bake at 325 degrees F until toasted, about 25 minutes, checking and stirring after 10 minutes.
4. Let cool and store in an air-tight container.