

Candied Pecans

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Preparation Time: 15 minutes

Start to Finish Time: 25 minutes

Can be used as an ice cream topping.

4 tablespoons unsalted butter

1 cup pecans, coarsely chopped

2 tablespoons packed light brown sugar

2 tablespoons granulated sugar

1/4 teaspoon salt

Melt the butter in a skillet over medium heat.

Add the pecans, brown sugar, granulated sugar and salt.

Cook, stirring, until the sugar is dissolved and the mixture is sticky, 6 to 8 minutes.

Spread the nuts on a baking sheet to cool.

Refrigerate at least 10 minutes before using.

Yield: 1 cup

Per Serving (excluding unknown items): 1327 Calories; 119g Fat (76.9% calories from fat); 9g Protein; 71g Carbohydrate; 8g Dietary Fiber; 124mg Cholesterol; 551mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 23 Fat; 3 1/2 Other Carbohydrates.