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From our table to yours!

Cut along dotted line



## Black Pepper Pecan Brittle



### Ingredients

1 c pecan halves

1 c sugar

½ c corn syrup

½ c water

½ tsp salt

½–1 tsp freshly ground black pepper

1½ Tbsp unsalted butter, cut into small bits

### Directions

1. Preheat oven to 350°. Toast the pecans on a baking sheet until fragrant (about 5–7 minutes).
2. Lightly butter a rimmed baking sheet and spread the toasted pecans on the sheet. The pecans should form a single, close layer.
3. Combine the sugar, corn syrup, and water in a medium saucepan over medium heat. Cook—swirling the pan—until the sugar is totally dissolved.
4. Cover the pan and cook for 1 minute more.
5. Uncover the pan and cook—without stirring—until the syrup becomes a medium amber color and reaches 295° on a candy thermometer.
6. Remove the syrup from the heat and stir in the salt and pepper, and then stir in the butter. Watch out! The mixture will foam up as you do this.
7. Pour the mixture over the pecans while it is still foamy. Use a rubber spatula to gently spread the mixture out a bit, if needed.
8. Let it all cool down. When it's cool, break the brittle up into pieces and store in an airtight container.

**Total Time:** 30 minutes

**Serves:** 12