

Brown Sugar + Brown Butter Derby Pecans

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Ingredients

- 10 oz of halved pecans
- 4 tbsp of butter
- 4 tbsp of brown sugar
- Rosemary chopped and leaves for garnishing
- Sea salt

Instructions

Preheat oven 250°

1. Spread the pecan halves on a large baking sheet. Bake them for 15 minutes.
2. When there are 5 minutes to go, brown your butter. Cook butter in a medium saucepan over medium heat. Once butter is melted it will foam up a bit, then subside. Keep stirring, a few minutes later the butter will be light brown and then will turn into a deeper brown color, you should be smelling the butter at this point. Takes about 2-4 minutes. Remove the pan from heat immediately.
3. Take pecans out of the oven and put into a saucepan, add brown sugar and rosemary, stir. Once incorporated, arrange pecans back onto a baking sheet. Bake for 15 minutes. Take out of the oven and sprinkle it with sea salt. Serve warm or store in an airtight container for a future party.

<https://savory-pantry.squarespace.com/blog/2014/4/28/recipe-brown-sugar-brown-butter-derby-pecans>