

Betty's Brown Sugar Caramelized Pecans



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In this video, Betty demonstrates how to make Brown Sugar Caramelized Pecans. They are tremendously easy to make; just add some butter and brown sugar to pecans and heat for a very small time, and you have tasty caramelized pecans!

Ingredients (for ½ cup caramelized pecans):

1 tablespoon butter

½ pecan halves

1 tablespoon brown sugar

In a small skillet, melt 1 tablespoon butter over low heat. Add ½ cup pecan halves and 1 tablespoon brown sugar. Cook, stirring constantly over low heat 2 to 3 minutes, or until brown sugar dissolves and coats pecans. Cool pecans on a pan lined with waxed paper. These Brown Sugar Caramelized Pecans may be used to top a cake frosting, to decorate a sundae, or as an ingredient in a green salad. They are YUMMY! --Betty