

**Cleveland County Kitchen**  
**December, 2015**  
**Food of the Month – Pecans**  
**Chef Nancy Fichter**



**PECAN, BACON, & CHEESE SHORTBREAD**

**Ingredients**

1 cup toasted pecans, roughly chopped

(Note: to toast- place a single layer of raw pecans on a dry baking sheet and bake at 375F for 8-10 minutes. Shake the pecans every 3 minutes to make sure they do not burn. Let cool completely)

4 slices crispy bacon, finely chopped

1/2 cup (1 stick or 4oz) unsalted butter, cut into tbsp size pieces

1/2 lb (2 cups) extra sharp cheddar cheese, shredded

1 2/3 cup all purpose flour

1/4 tsp cayenne pepper

1 1/4 tsp dried mustard

Water if needed

**Instructions**

1. Using an electric mixer, beat butter and cheese on low speed until well blended.

2. Add bacon and continue to mix, until incorporated

3. In a separate bowl, combine flour, cayenne pepper, and dried mustard

4. Add flour mixture to the cheese mixture

5. Mix until dough is nearly formed

(Note: add water 1 tablespoon at a time if dough seems dry)

6. Add pecans and continue to mix until dough comes together.

7. Turn out onto a clean surface and roll into sausage shape 2in x 2in

8. Cover with plastic wrap and refrigerator at least 2 hours or overnight.

9. Preheat oven to 350F

10. Lightly grease a cookie sheet

11. Remove dough from refrigerator and plastic wrap

12. Cut dough into 1/2 in disks and place on prepared cookie sheet

13. Bake for 8-10 minutes or until cookie is just set and slightly brown on the bottom. May cook longer if a crispy cookie is more desired.

(Adapted from Food & Wine Cheese Straw Recipe)

**Made Available by:**

NC Cooperative Extension

Cleveland County Center

130 South Post Road, Suite 1

Shelby, NC 28152

704-482-4365

cleveland.ces.ncsu.edu

clevelandcountykitchen.org



**Cleveland County Kitchen**  
**December, 2015**  
**Food of the Month – Pecans**  
**Chef Nancy Fichter**



**CANDIED PECANS**

**Ingredients**

- 1 cup raw pecans
- 1 tsp granulated sugar
- 1/8 tsp salt
- 1/4 tsp cinnamon
- 1 pinch nutmeg
- 1 Tbsp butter
- 1 Tbsp maple syrup

**Instructions**

1. Preheat oven to 375F & line a baking sheet with aluminum foil
2. Mix sugar, salt, cinnamon, and nutmeg together and set aside
3. In a sauce pan, melt the butter and maple syrup; let it come to a boil.
4. Toss pecans into the pan and toss until pecans are coated
5. Turn pecans out onto the prepared pan and sprinkle with sugar mixture, may toss lightly, but be careful not to toss too much, because sugar will dissolve.
6. Spread the nuts out so they are not touching one another
7. Bake pecans in oven for 5-10 minutes, checking every 3 minutes. Be careful not to burn the nuts
8. Lets nuts cool completely on sheet

(Recipe adapted from Food Perfectly Candied Pecans)

**Made Available by:**

NC Cooperative Extension  
Cleveland County Center  
130 South Post Road, Suite 1  
Shelby, NC 28152  
704-482-4365  
cleveland.ces.ncsu.edu  
clevelandcountykitchen.org

