

## **Brown Sugar + Brown Butter Derby Pecans**

10 oz of halved pecans

4 tbsp of butter

4 tbsp of brown Sugar

Rosemary chopped and leaves for garnishing

Sea salt

Preheat the oven to 250. Spread the pecan halves on a large baking sheet. Bake them for 15 minutes.

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 pan from heat immediately.

Take pecans out of oven and put into saucepan, add brown sugar and rosemary, stir. Once incorporated, arrange pecans back onto baking sheet. Bake for 15 minutes. Take out of oven and sprinkle with sea salt. Serve warm or store in an airtight container for a future party.