

Jerry's Sugared Pecans



Recipe courtesy of Trisha Yearwood

Show: Trisha's Southern Kitchen Episode: A Wedding Shower to Remember



Level: Easy

Total: 55 min

Prep: 10 min

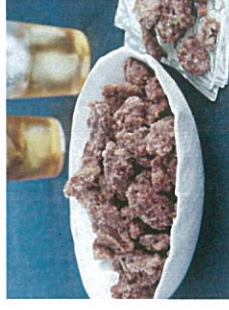
Inactive: 15 min

Cook: 30 min

Yield: 4 cups

Directions:

Preheat the oven to 350 degrees F. Line a large baking sheet with sides with aluminum foil. Pour the butter onto the lined sheet. In a large bowl, mix the egg whites, sugar and cinnamon. Add the pecan halves and toss until they are fully coated. Spread the pecans onto the baking sheet. Bake for 30 minutes, stirring the pecans every 10 minutes. Cool on the baking sheet for 10 to 15 minutes before serving.



Ingredients:

1/2 cup (1 stick) butter, melted

3 large egg whites

1 cup sugar

1 teaspoon ground cinnamon

4 cups pecan halves

Recipe adapted from Georgia Cooking in an Oklahoma Kitchen by Trisha Yearwood (c) Clarkson Potter 2008

Crunchy White Chocolate-Orange Bark



Recipe courtesy of Claire Robinson

Show: 5 Ingredient Fix Episode: Harvest Flavors



Level: Easy

Total: 1 hr 25 min

Prep: 15 min

Inactive: 1 hr

Cook: 10 min

Yield: 6 servings

Ingredients:

1 pound good quality white chocolate, chopped (recommended: Callebaut)

1 teaspoon pure orange extract

Orange paste food coloring

1 cup crisped rice cereal

1/2 cup golden raisins

Directions:

- 1 Line a baking sheet with parchment paper or silicone baking mat.
- 2 Create a double boiler by putting a glass bowl over a saucepan of barely simmering water, making sure the bowl doesn't touch the water. Add the chocolate and orange extract and stir until melted and smooth. Do not overheat white chocolate or it will seize.
- 3 Remove the bowl from the pan and wipe the condensation from the bottom. Put about 2 tablespoons of the chocolate in a small bowl and tint it with the food coloring.
- 4 Add the puffed rice and raisins to the large bowl of chocolate and stir until well combined. Pour the mixture onto the baking sheet and with an offset spatula, spread it to an even thickness, about 1/4-inch. Tap the pan firmly several times on the counter to settle the chocolate. With a small spoon or fork, drizzle stripes of orange tinted chocolate over the surface of the bark.
- 5 Refrigerate the chocolate for 1 hour to completely set before breaking it into large pieces. Serve immediately or wrap in cellophane bags tied with festive ribbon and keep on hand as a quick hostess gift!



Cook's Note

If the orange tinted chocolate gets too firm to drizzle, stir in about 1/2 teaspoon vegetable oil until smooth and loosened.

Snickerdoodle Cookie Dough Truffles



Recipe courtesy of Food Network Kitchen

The cinnamon and white chocolate in these eggless, cookie-inspired truffles are an amazing duo. The truffles make a great gift wrapped in a box with some pretty tissue paper for teachers or friends. ...

Level: Easy

Total: 2 hr 35 min (includes chilling time)

Active: 35 min

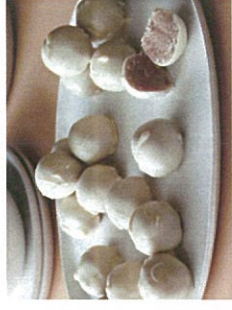
Yield: about 18 truffles

Ingredients:

- 1 cup all-purpose flour
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon baking soda
- 1/4 teaspoon fine salt
- 1/3 cup packed light brown sugar
- 1/3 cup granulated sugar
- 6 tablespoons unsalted butter, at room temperature
- 2 tablespoons plain yogurt
- 1 cup white chocolate chips
- 1 tablespoon vegetable shortening or coconut oil

Directions:

- 1 Line a baking sheet with parchment paper.
- 2 Microwave the flour in a small microwave-safe bowl for 1 minute. Remove and stir well. Microwave for an additional minute or until the temperature reaches 180 degrees F. Sift into a medium bowl, then whisk in the cinnamon, baking soda and salt (see Cook's Note).
- 3 Beat the brown sugar, granulated sugar, butter and yogurt with an electric mixer on medium-high speed in a large bowl until well combined, about 2 minutes. Add the flour mixture, and mix on low speed until well incorporated. (Turn off the mixer and use your hands to help combine if needed.)
- 4 Scoop tablespoonfuls of the dough, and roll them into smooth balls. Put them on the prepared baking sheet, and refrigerate until chilled, about 1 hour.
- 5 Melt the chocolate chips and shortening in a medium microwave-safe bowl in the microwave in 30-second increments, stirring in between, until the coating is smooth and thin. Drop the chilled balls into the coating, and roll them around with a fork to fully coat. Remove each truffle with the fork, letting any excess coating drip off, and return to the baking sheet. (If the coating begins to harden, microwave it for a few seconds to warm it up and thin it out.) Chill the truffles until the coating is completely set, about 1 hour. (The truffles can be refrigerated in an airtight container for up to 5 days.)



Cook's Note

Microwaving the flour to 180 degrees F may reduce the risk of foodborne illness associated with eating it raw or undercooked.

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Peanut Brittle



Recipe courtesy of Trisha Yearwood

Show: Trisha's Southern Kitchen Episode: Trisha's Favorite Foods to Gift



Level: Intermediate

Total: 1 hr

Active: 5 min

Yield: 3 pounds

Ingredients:

- 1 tablespoon vanilla extract
- 1 tablespoon baking soda
- 1 tablespoon salt
- 3/4 cup (1 1/2 sticks) butter
- 3 cups sugar
- 1 cup light corn syrup
- 3 cups shelled raw peanuts

Directions:

- 1 Measure the vanilla into a small bowl and set aside. Combine the baking soda and salt in another small bowl and set aside. Butter 1 cookie sheet with sides or jelly roll pan liberally with 1/2 stick of the butter. Set aside.
- 2 Combine the sugar, corn syrup and 1/2 cup water in a large saucepan. Bring the mixture to a boil, attach a candy thermometer and cook over medium-high heat until the syrup spins a thread when poured from a spoon or reaches 240 degrees F on the thermometer. Stir in the peanuts and continue cooking and stirring until the candy becomes golden brown or reaches 300 degrees F.
- 3 Remove from the heat immediately and quickly add the remaining 1 stick butter and the vanilla, baking soda and salt. Stir only until the butter melts, and then quickly pour the brittle onto the cookie sheet, spreading the mixture thinly. When the brittle has completely cooled, break the candy into pieces and store in a tightly covered container.



Recipe adapted from Georgia Cooking in an Oklahoma Kitchen by Trisha Yearwood (c) Clarkson Potter 2008