

BUTTERED PECAN WINTER MIX

THIS RECIPE IS NOT FOR THE HOLIDAY DIETERS. IT'S DECADENT, RICH, AND CAN BE USED IN A VARIETY OF DISHES BOTH WARM AND COLD. THIS BATCH MAKES ABOUT 9 CUPS, WHICH I FREEZE IN BAGS OR CONTAINERS AND USE ALL THROUGH THE SEASON.

INGREDIENTS:

- 1 GALLON OF BUTTER PECAN ICE CREAM
- 1 LB. UNSALTED BUTTER
- 1 LB. DARK BROWN SUGAR
- 1/3 CUP BUTTER PECAN SYRUP

DIRECTIONS:

1. SOFTEN THE ICE CREAM AND BUTTER IN A LARGE PAN AT ROOM TEMPERATURE. DO NOT HEAT. ALL THE INGREDIENTS TO BECOME RUNNING. STRAIN THE ICE CREAM IF YOU DON'T LIKE CHUNKS OF PECAN IN YOUR HOT RUM DRINKS!
2. ADD ALL INGREDIENTS TO A MIXER AND STIR ON MEDIUM UNTIL SMOOTH AND WELL MIXED. ABOUT FIVE MINUTES TO MAKE SURE THE BUTTER WHIPS IN WELL.
3. PORTION INTO FREEZER BAGS OR CONTAINERS. FREEZE. SERVE AS NEEDED.

HOT BUTTERED RUM

2 OZ. RUM

6 OZ. HOT WATER

1/3 CUP BUTTERED PECAN WINTER MIX

HOT BUTTERED COFFEE

8 OZ. FRESH COFFEE

2 Tbsp BUTTERED PECAN WINTER MIX

OTHER BUTTERED PECAN WINTER MIX USES:

MIX INTO MORNING OATMEAL, 1/4 CUP PER SERVING

MELT AND DRIZZLE OVER ICE CREAM

MAKES AN EXCELLENT LATTE

PLACE 2 Tbsp BETWEEN YOUR FAVORITE HOLIDAY COOKIES FOR AN ICE CREAM SANDWICH

SCOOP OVER HOT BROWNIES OR COBBLER

