



FROM THE KITCHEN OF: PERRY PADEN
SENIOR VICE PRESIDENT - JSG SPOKANE

RED NECK TOFFEE

INGREDIENTS

2 sticks (1 cup) unsalted butter

1 cup brown sugar, packed

96 saltine crackers (about 2½ sleeves)

8 oz bag of toffee bits

12 oz mini chocolate chips

1½ cups pecans, chopped

"I'VE HEARD SOME CALL IT CHRISTMAS BARK BUT THEN THAT WOULD IMPLY THAT IT'S ONLY APPROPRIATE FOR CHRISTMAS TIME AND THAT'S JUST NOT RIGHT. WHAT IF I WANT TO HAVE SOME IN JULY?"

- AMY, SHE WEARS MANY HATS

INSTRUCTIONS

Preheat oven to 350°

In a small sauce pan melt 2 sticks of butter, then add 1 cup of brown sugar and stir well to combine.

Cover a greased baking sheet(s) with a single layer of saltines, edges touching. (I used two ~13x18" baking sheets coated with cooking spray. You could also line them with parchment paper or a silicone baking mat)

Slowly pour the melted butter and brown sugar over the crackers, stopping occasionally to gently spread with a pastry brush. When every cracker is coated, sprinkle the toffee bits over all the crackers.

Warm in pre-heated oven until toffee bits begin to melt slightly (4-7 minutes depending on your oven). Watch carefully to avoid burning.

Remove baking sheets from oven and spread chocolate chips and pecans covering all areas. Add more or less to your liking.

Place baking sheets back in the warm oven (but OFF) to melt chocolate chips slightly.

After chocolate chips are melted, remove again from oven and let cool.

When baking sheets are cooled you can cover the treats with foil, parchment or wax paper and put in the fridge for about 5 minutes to harden up a bit.

Use a spatula or knife to gently cut apart along the edges of the individual crackers. Store in airtight container.

