



Sweet & Salted Skillet Caramel Pecan Pie in Walker's Shortbread Cookie Crust

I first began making pecan pies like a maniac for the Clinton's Annual Thanksgiving Family Get-togethers every year at Camp David. Tons of loving family came in! Lady Bird Johnson (she especially uses sea-salt) and Laura Bush have terrific recipes using dark corn syrup and then there is the Truman Buttermilk Pecan Pie or the Reagan Pumpkin Pecan Pie!

When the salted caramel craze began a few years ago, Chef Stormy and I jumped on the bandwagon to keep up with the times and revolutionized our pecan pies at the Presidential Culinary Museum for guests during the holidays! We still make all of the other White House recipes in time but this version sends people into orbit - clamoring for another slice. Don't run out, so make more!

Chef Marti Mongiello

Ingredients

- 12 small packages of Walkers or other shortbread cookies
- 1/4 C plain sugar
- 1/2 C melted, salted butter

- 4 C whole pecans
- 1 1/2 C sugar
- 1/2 C water
- 3 T light corn syrup

- 6 T salted butter
- 1/2 t kosher salt

- 1 C heavy cream
- 1/2 t flaked sea salt or kosher salt



- 12 small packages of Walker's Shortbread Cookies crushed up with a rolling pin or food processor. Mix with 1/4 C white sugar and 1/2 C of melted butter. Press this crust into a skillet.
- Heat oven to 350. Put 4 C of pecans into crust and let sit. Using a heavy-bottomed saucepan, mix 1 1/2 C sugar, 1/2 C water, and 3 T light corn syrup in and do not stir allowing a medium-high temperature to make bubbles begin to form at the edge. This takes about a minute, so DO NOT FREAK and do not stir. Swirl the pan gently. Now bring it to a simmer and increase the heat to high and boil!
- Swirl the pan occasionally until you get a rich caramel color. Did we mention you would be making caramel by hand!? Between 6 to 10 minutes you'll have that rich caramel color and take it OFF of the stove right away.
- Add 6 T of butter, 1/2 t of kosher salt and swirl your way to melting it. Do not stir anything! Stirring is forbidden (LOL).
- Now go back to the stove on medium heat and add 1 C of heavy cream (bubbles begin) and whisk smooth till slightly thick and a deep amber (takes one minute). Pour over the nuts and bake in the oven till bubbling 10 to 15 minutes. Cool and sprinkle with flaked sea salt.

