

Maple Bacon-Pecan Sauce

Adapted from Fry's My Magazine
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3 T butter
½ c. maple syrup (real or artificial will work)
½ tsp. cinnamon
3 T. brown sugar
½ c. chopped pecans
¾ c. water

Melt the butter in the bottom of a small cast iron skillet. Add the pecans to toast briefly. Next add the remaining ingredients and mix together well. Allow the syrup to simmer over medium heat until it begins to thicken. It won't take very long and you don't want to overcook it or it will get too hard. It can become a candy if you like, but for syrup, just thicken slightly.