

1st Place Adult by Sana Handley

CARMELITAS CARMELAS CHOCOLATE ROJA

2 cups sugar

2 cups brown sugar

2 cups dark corn syrup

2 cups butter

4 cups heavy cream

4 tablespoons vanilla

4 cups pecans

Salt

Dark dipping chocolate

3 teaspoons red chile powder

1 teaspoon red chile infused olive oil



- Melt butter, both sugars and corn syrup with 2 cups heavy cream.
- Watch and stir. It will change color.
- Then add 2 cups cream, cook and stir until soft ball stage.
- Remove from heat and add the two teaspoon red chile powder, vanilla, pecans, and salt.
- Pour into a buttered tray, let stand 24 hours and cut into pieces.
- Melt dark chocolate with 1 teaspoon red chile powder. I added red chile olive oil to melt easier.
- Dip your pieces and allow to dry.

**Recipe is the property of Western Pecan Growers Association*