

CARAMEL PRETZEL BITES



Gordon
**RESTAURANT
MARKET**

Ingredients *Yield: 24 servings*

Reorder No.	Description	Amount
405180	Gordon Choice® Pretzels, crushed	4 cups
134830	Gordon Choice® Pecans, chopped	2 ½ cups
860311	Brown Sugar	2 ¼ cup, packed
299405	GFS® Unsalted Butter, cubed	1 cup + 1 Tbsp.
434841	GFS White Corn Syrup	1 cup
103480	Sweetened Condensed Milk	14 oz.
424307	Kosher Salt	a pinch
Market item	GFS Pure Vanilla Extract	1 Tsp.
283610	GFS Semisweet Chocolate Chips	1 ½ cups
299405	GFS Unsalted Butter	1 Tbsp.

Preparation Instructions

Wash hands.

Line a 13x9-in. pan with foil; grease foil with softened butter. Spread pretzels and pecans on bottom of prepared pan.

In a large heavy saucepan, combine brown sugar, cubed butter, corn syrup, milk and salt; cook and stir over medium heat until a candy thermometer reads 240°(soft-ball stage). Remove from heat. Stir in vanilla. Pour over pretzel mixture.

In a microwave, melt chocolate chips and 1 tablespoon butter; stir until smooth. Spread over caramel layer. Let stand until set.

Using foil, lift candy out of pan; remove foil. Using a knife, greased with butter, cut candy into bite-sized pieces.