

THE PECAN PLAYBOOK

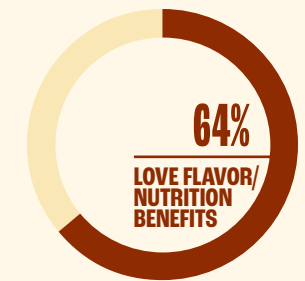
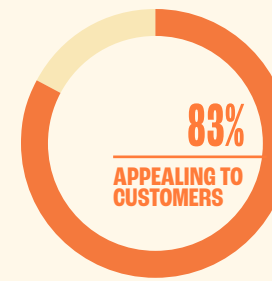


Unlocking Culinary Creativity and Menu Versatility



POWERFUL PECANS DO IT ALL

Pecans are the workhorse your menu needs. That's because pecans do it all: they provide textural satisfaction on a salad, adapt to a global map of flavors, and appear in an array of formats to supplement any dish at any daypart. Need a savory protein coating? Coat it with pecans. Something to absorb your South Asian spice blend or thicken your Mole sauce? Pecan pieces perform exceptionally.



83% of operators say pecans are appealing to their customers, and 74% say they offer good value for the money*

54% of consumers say pecans taste great and 64% love the flavorful, nutritional benefits*

In this guide, you'll find pecan-centric recipes to elevate and inspire LTOs for any season. They span cuisines, textures, and dance between sweet and savory - just as versatile as pecans themselves. Break them down further and you've got innovative applications like pecan meal for a flour replacement in your baked goods, or even pecan oil to get your stir fry sizzling. Read on to explore how pecans deliver across every season, with ideas designed to keep menus fresh, flexible, and profitable year-round.





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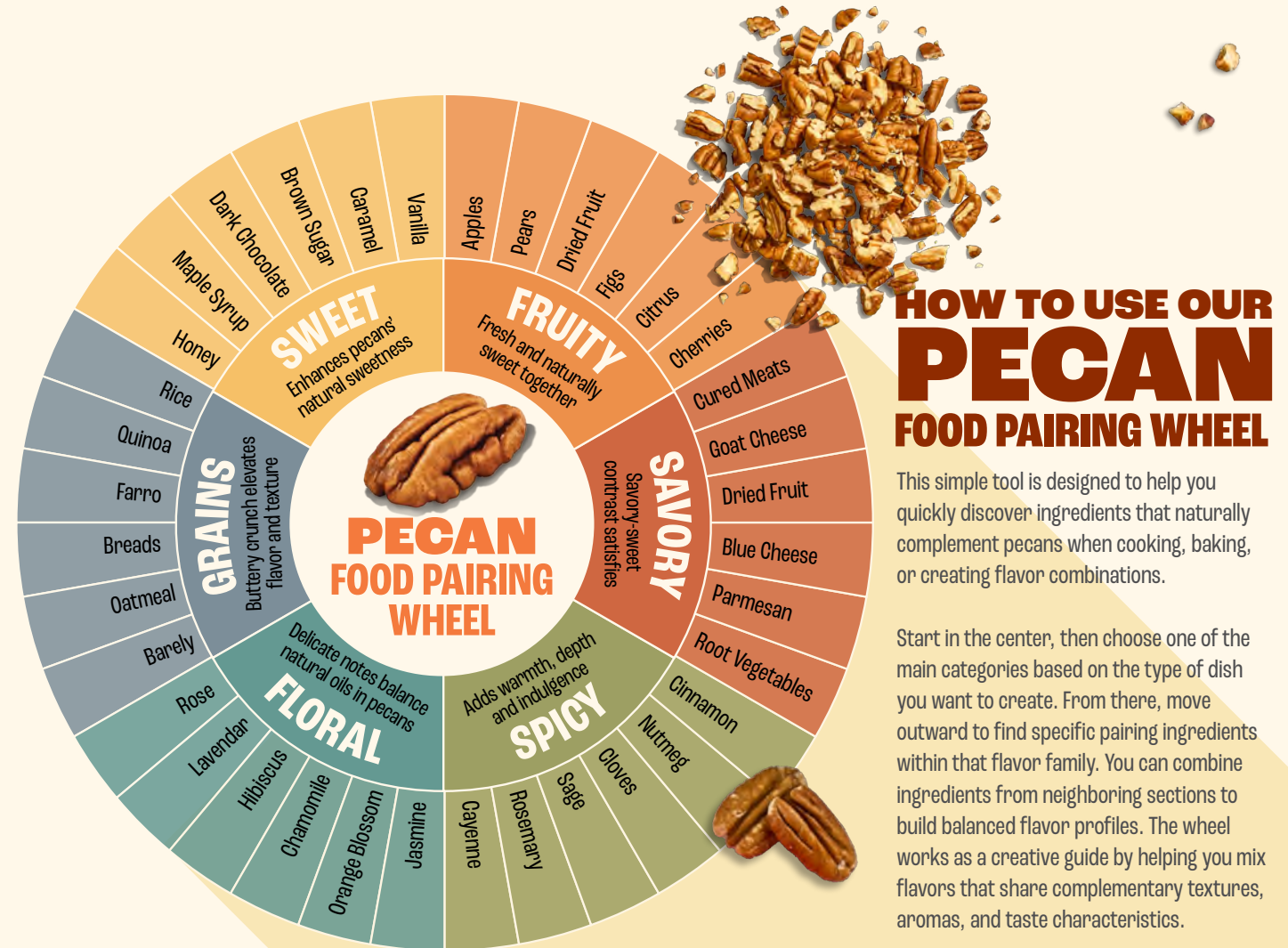
*Halverson.io, 2025 Summer & Winter Reads

VERSATILE. FLAVORFUL. TEXTURAL. VALUABLE.

Pecans are a versatile menu ingredient with the ability to add flavor, texture, and value across applications. Even on their own, their rich, buttery flavor is enough to enhance a dish. When you combine them with other notes or toast them to perfection, pecans play well with any culinary creation. From butter and oil to flour and milk, pecans take on a range of formats and flavor profiles that make them one of the most versatile ingredients in your kitchen. Explore the possibilities.

FORMAT	DESCRIPTION	USES
 HALVES	Whole pecan kernels split naturally into two symmetrical halves. They have a rich golden-brown color, smooth ridged surface, and a firm yet buttery texture. Pecan halves deliver strong visual appeal and recognizable premium quality.	<ul style="list-style-type: none"> Salad toppings Bakery decoration and garnishes Snack mixes Chocolate and confection applications Candied or glazed pecans Premium desserts and cheesecakes Charcuterie and cheese boards
 PIECES	Smaller chopped or broken portions of pecans ranging from coarse chunks to medium dice. Pecan pieces maintain the same buttery flavor as halves while offering easier incorporation and more even distribution throughout recipes.	<ul style="list-style-type: none"> Muffins, cookies, and brownies Ice cream inclusions Granola and cereal blends Smoothie bowls and yogurt toppings Stuffings and grain bowls Breading and crusts for chicken or fish Sauces, relishes, and salsas
 MEAL	A coarse-ground pecan ingredient with a slightly granular texture and warm brown appearance. Pecan meal retains natural oils, providing rich flavor, moisture, and texture in finished applications.	<ul style="list-style-type: none"> Gluten-free baking Crusts for proteins or baked goods Streusels and crumb toppings Meatballs and plant-based applications Thickening sauces or fillings Pancakes, waffles, and quick breads Nut-forward coatings and batters
 FLOUR	A finely milled pecan ingredient with a soft, powder-like consistency and naturally rich nut aroma. Pecan flour adds subtle sweetness, healthy fats, and depth of flavor while enhancing tenderness and moisture retention.	<ul style="list-style-type: none"> Gluten-free and keto baking Cakes, pastries, and cookies Tortillas and flatbreads Pancake and waffle mixes Protein-rich baking blends Thickening soups and sauces Desserts requiring smooth texture Alternative flour formulations

FORMAT	DESCRIPTION	USES
 MILK	A creamy, dairy-free beverage made by blending pecans with water. Pecan milk has a smooth texture, subtle nuttiness, and naturally rich mouthfeel compared to many other plant-based milks.	<ul style="list-style-type: none"> Coffee and specialty beverages Smoothies and shakes Dairy-free desserts Overnight oats and cereals Creamy soups and sauces Cocktails and mocktails Ice cream and frozen desserts Functional wellness beverages
 OIL	A golden, aromatic oil extracted from pecans with a delicate buttery and toasted nut flavor. Pecan oil has a smooth finish and adds richness without overpowering other ingredients.	<ul style="list-style-type: none"> Salad dressings and vinaigrettes Finishing oil for vegetables or proteins Marinades and sauces Baking and pastry applications Drizzling over grain bowls or soups Gourmet condiment formulations Light sautéing and flavor enhancement applications



HOW TO USE OUR PECAN FOOD PAIRING WHEEL

This simple tool is designed to help you quickly discover ingredients that naturally complement pecans when cooking, baking, or creating flavor combinations.

Start in the center, then choose one of the main categories based on the type of dish you want to create. From there, move outward to find specific pairing ingredients within that flavor family. You can combine ingredients from neighboring sections to build balanced flavor profiles. The wheel works as a creative guide by helping you mix flavors that share complementary textures, aromas, and taste characteristics.

SPRING STARTS ON THE PLATE WITH PECANS



Spring menus are an opportunity to refresh offerings with lighter, brighter flavors that feel seasonal and flavor-forward. Fresh herbs, citrus, seasonal vegetables, and globally inspired dishes emerge across menus, while pecans add a balanced richness and satisfying texture that enhances without overpowering the plate, making them ideal for lunch spots, grain bowls, and reimagined comfort classics like beloved Midwestern Puppy Chow. These recipes layer pecans in familiar formats with unexpected flavor combinations to drive exploration while maintaining broad appeal.

Texas Pecan Mole Chicken Enchiladas



Pecan Pimento Chicken Sandwich



Pecan and Pear Pizza



TEXAS PECAN MOLE CHICKEN ENCHILADAS

Pulled rotisserie chicken meat wrapped in flour tortillas and baked in a pecan-rich mole sauce made with simmered chiles, chocolate, and melted cheese. Served with a crema drizzle, pickled red onions, and chili-lime pecans.



SERVING SIZE: 2 ENCHILADAS

SERVINGS: 8

INGREDIENT LIST

PECAN MOLE

- 5 guajillo chili peppers, roasted, stemmed and seeded
- 5 ancho chili peppers, roasted, stemmed and seeded
- 1 Roma tomato
- 1 tomatillo
- 3 garlic cloves
- 3 cups chicken stock
- 1 cup pecan pieces
- 2 Tbsp sesame seeds, toasted
- 2 Tbsp smooth pecan butter
- 2 tsp chicken base
- 2 tsp cumin
- 2 Tbsp cocoa powder
- ½ Abuelita Mexican chocolate tablet
- 1 Tbsp dark chocolate chips
- 2 tsp lemon juice
- ½ tsp kosher salt
- ¼ tsp black pepper

CHILI-LIME PECANS

- 1 Tbsp Tajin seasoning
- 4 tsp water
- 1½ cups pecan pieces



ENCHILADAS

- 3 cups cooked rotisserie chicken, shredded
- 2½ cups pecan mole (prepared)
- 8 flour tortillas
- 1½ cups shredded Chihuahua cheese
- ½ cup sour cream
- ¾ cup pickled red onions
- ½ cup chili-lime roasted pecans

PREPARATION INSTRUCTIONS

1. Preheat oven to 350°F
2. Start by making the pecan mole. Place toasted, stemmed, and seeded peppers in a microwave-safe dish; cover with water and plastic wrap. Microwave on high 3–5 minutes, then steep 15 minutes.
3. Drain and discard liquid. Blend peppers with tomato, tomatillo, and garlic until smooth, adding chicken stock as needed.
4. Add pecans and sesame seeds; blend until smooth, using up to half the stock to assist.
5. Transfer to a saucepan; simmer over medium heat 10–15 minutes, stirring, until slightly reduced and darkened.
6. Stir in pecan butter, chicken base, cumin, and chocolate until melted and smooth.
7. Finish with lemon juice, salt, and pepper; adjust seasoning. Serve or cool.
8. Prepare chili-lime pecans by combining Tajin, water and pecans in a small mixing bowl and tossing until evenly coated.
9. Roast chili lime pecans at 350°F on a parchment paper lined sheet pan for 7–10 minutes or until pecans are dry. Cool and reserve.
10. To assemble enchiladas, mix shredded chicken with ¼ cup of pecan mole. Warm the remaining mole in a saucepan over low heat.
11. Spray hotel pan. Dip each tortilla in warm mole, fill with 1/3 cup chicken mixture, roll and place seam-side down in pan. Repeat and arrange tightly in pan. Spoon extra mole over top or reserve for serving.
12. Top with shredded Chihuahua cheese and bake uncovered for 15–20 minutes at 350°F until heated through and lightly browned.
13. Top with sour cream, pickled onions and chili-lime pecans. Serve.

USE THE PECAN MOLE AS A SAUCE FOR TACOS, ROASTED VEGETABLES, OR SMOKED BRISKET



PECAN PIMENTO CHICKEN SANDWICH

A toasted brioche bun with pecan-studded pimento cheese, pecan-crusted fried chicken, pickles, and a hot honey drizzle.



SERVING SIZE: 1 SANDWICH
SERVINGS: 8

INGREDIENT LIST

BRINED CHICKEN

- 4 cups buttermilk
- 2 Tbsp Louisiana hot sauce
- 2 Tbsp granulated garlic
- 2 Tbsp granulated onion
- 2 tsp paprika
- ½ tsp cayenne pepper
- 1 Tbsp kosher salt
- 1 tsp black pepper
- 8 chicken thighs, boneless, skinless

PECAN PIMENTO CHEESE

- ½ cup cream cheese
- ½ cup mayonnaise
- 2 Tbsp sour cream
- ½ Tbsp Louisiana hot sauce
- 2 cups shredded cheddar cheese
- ¼ cup pimento peppers, drained and chopped
- 1 Tbsp jalapeño pepper, chopped
- ½ tsp granulated garlic
- ½ tsp granulated onion
- ½ tsp paprika
- ⅛ tsp cayenne pepper
- ¼ tsp kosher salt
- ½ cup pecan pieces

FRIED CHICKEN

- 2 cups flour
- 1 cup cornstarch
- 2 Tbsp granulated garlic
- 2 Tbsp granulated onion
- 2 tsp paprika
- ½ tsp cayenne
- 2 tsp kosher salt
- 1 tsp black pepper
- ½ cup pecan pieces

SANDWICH

- 8 brioche buns
- 24 pickle chips
- ⅓ cup hot honey



PREPARATION INSTRUCTIONS

1. Prepare the chicken marinade by whisking together buttermilk, hot sauce, granulated garlic, granulated onion, paprika, cayenne, kosher salt, and black pepper. Add chicken thighs and marinate 12–24 hours.
2. Prepare pecan pimento cheese. Mix cream cheese (room temperature), mayonnaise, sour cream, hot sauce, cheddar, pimentos, jalapeños, granulated garlic, granulated onion, paprika, cayenne, and salt until smooth. Fold in pecans. Reserve.
3. Prepare dredge and fry chicken. Combine flour, cornstarch, granulated garlic, granulated onion, paprika, cayenne, kosher salt, black pepper, and pecans. Dredge chicken, rest 1 hour, re-dredge, and fry at 325°F for 8–12 minutes or internal temperature reached 165°F. Rest 2–3 minutes before serving.
4. To assemble sandwich toast brioche buns then add pickle chips, fried chicken, a drizzle of hot honey, and top with pimento cheese. Close and serve.

ADD
CRISPY BACON
OR FRIED
JALAPEÑOS
FOR EXTRA
TEXTURE



PECAN AND PEAR PIZZA

A white-sauce pizza topped with sliced pears and shredded mozzarella. Baked and finished with whipped ricotta, hot honey, peppery arugula, and toasted pecans.



YIELD: 2 PIZZAS
SERVING SIZE: 2 SLICES
SERVINGS: 8

INGREDIENT LIST

CARAMELIZED ONIONS

- 1 Spanish onion, medium, thinly sliced
- ½ cup water (plus extra as needed)
- 2 Tbsp butter



WHIPPED RICOTTA

- ¼ cup ricotta cheese
- 1 Tbsp heavy cream

DRESSED ARUGULA

- 1 cup arugula
- 2 tsp vegetable oil
- 1 tsp lemon juice
- ½ tsp kosher salt
- ¼ tsp black pepper

PIZZA

- 2 pizza dough balls (about 8 oz each)
- 1 cup white pizza sauce, prepared
- 1 cup pizza cheese, shredded
- 1 pear, ¼-inch slices
- ¼ cup pecan pieces
- ½ cup hot honey

PREPARATION INSTRUCTIONS

1. Caramelize the onions by placing sliced onions and ½ cup water in a saucepan over medium-high heat. Cover and cook for about 8 minutes until softened and translucent. Remove the lid and cook until water evaporates. Reduce heat to medium-low, add butter, and cook 20–25 minutes, stirring occasionally, until onions are deep golden brown. Add a small splash of water if sticking occurs.
2. In a small bowl, whisk together ricotta and heavy cream until smooth and fluffy. Transfer to a piping bag and reserve.
3. Prepare the arugula salad by combining arugula, vegetable oil, lemon juice, salt, and pepper. Toss to coat and reserve.
4. Preheat oven to 500°F with a pizza stone or steel for at least 1 hour.
5. On a lightly floured surface, stretch each dough ball into a 10-inch round. Transfer to a floured pizza peel. Dock if needed.
6. Spread ½ cup white pizza sauce per dough, leaving a border for the crust. Add ½ cup cheese per pizza. Arrange pear slices evenly. Top each pizza with 2 Tbsp caramelized onions and 2 Tbsp pecans.
7. Transfer to the oven and bake 5–8 minutes, rotating as needed, until crust is browned and cheese is melted.
8. Slice pizzas. Drizzle each with ¼ cup hot honey, including the crust. Top with dressed arugula and finish with dollops of whipped ricotta. Serve immediately.

SWAP THE PEARS FOR APPLES OR FIGS FOR A DELICIOUS FALL-INSPIRED CONCEPT.



PECANS: THE UNEXPECTED STAR OF SUMMER MENUS

Summer menus thrive on bold flavors, fresh produce, and dishes built for patios, gatherings, and seasonal promotions. During the summer season, major chains introduce the highest volume of limited-time offers and returning favorites¹. Stone fruits, berries, tomatoes and grilled preparations return to menus, creating opportunities for ingredients like pecans that deliver texture, flavor contrast and premium appeal across multiple applications. These recipes capture the energy of outdoor dining, including the Pecan Elote Salad, where chili-lime toasted pecans give a fresh twist to a summer classic.

¹ Datassential: Summer Trends, 2024.

Pecan Elote Salad



Pecan Sweet Heat Grilled Watermelon



Bananas Foster Pecan Hand Pies



PECAN SWEET HEAT GRILLED WATERMELON

Smoky-sweet grilled watermelon paired with airy pecan-sweet cream, crispy shallots, pecan salsa macha, and bright scallions for a bold, refreshing bite.



SERVING SIZE: 1 STEAK
SERVINGS: 8

INGREDIENT LIST

SALSA MACHA

- ¾ cup canola oil
- 2 garlic cloves, minced
- 2 ancho chiles, toasted/seeded
- 2 guajillo chiles, toasted/seeded
- 1 arbol chile, toasted/seeded
- ½ cup pecan pieces
- ¼ cup pepitas
- ½ tsp oregano
- ½ Tbsp brown sugar
- 2 tsp rice vinegar
- 1 tsp kosher salt

PECAN WHIPPED CREAM

- 1 cup heavy cream
- ½ cup pecan pieces
- 2 Tbsp powdered sugar

GRILLED WATERMELON

- 1 watermelon
- ¼ cup canola oil
- 4 tsp kosher salt

GARNISH

- 3 Tbsp crispy shallots
- ½ cup scallions
- 1 tsp flaked salt



PREPARATION INSTRUCTIONS

1. Make the pecan salsa macha. Heat canola oil to ~325°F. Fry garlic until fragrant, then add ancho, guajillo, and arbol chiles, fry until fragrant 1-2 minutes. Remove from heat and stir in pecans and pepitas and let them fry off heat for 2-3 minutes. Add oregano, brown sugar, and kosher salt, then cool slightly to room temperature. Blend/pulse in a food processor with rice vinegar to desired consistency. Reserve.
2. Prepare the whipped pecan cream by simmering the heavy cream and pecans gently for 6-10 minutes. Strain, cool and discard the pecans. Whip with powdered sugar to stiff peaks. Transfer to a piping bag and reserve.
3. Cut watermelon into eight 6-oz. steaks. Lightly coat them with canola oil and kosher salt. Grill over medium-high heat 2-3 minutes per side, turn ¼ way halfway through cooking on each side. Rest steaks for 5 minutes.
4. To serve, top grilled watermelon with whipped cream, spoon over salsa macha, and garnish with crispy shallots, scallions, and flaked salt. Serve.

THE PECAN SALSA MACHA CAN BE A FINISHING SAUCE FOR GRILLED SHRIMP, ROASTED VEGETABLES, TACOS, OR BREAKFAST EGGS



PECAN ELOTE SALAD

Street-corn style salad with lime, cotija, chili, and chili-lime toasted pecans.



SERVING SIZE: ¼ CUP
SERVINGS: 8

INGREDIENT LIST

CHILI-LIME PECANS

- 1 Tbsp Tajin seasoning
- 4 tsp water
- 1½ cups pecan pieces

GRILLED CORN

- 4 each corn on the cob
- 1 Tbsp vegetable oil
- 2 tsp kosher salt

ELOTE SALAD

- ½ cup mayonnaise
- 1 each jalapeño, seeded and chopped
- ¼ cup red onion, chopped
- 1 Tbsp cilantro, chopped
- 6 Tbsp cotija cheese (divided)
- 1 tsp granulated onion
- 1 tsp granulated garlic
- 1¼ tsp paprika (divided)
- ⅛ tsp cayenne pepper
- 1 tsp kosher salt
- juice of 1 lime
- 1 Tbsp scallion, curls

PREPARATION INSTRUCTIONS

1. For chili-lime pecans, preheat oven to 350°F. Toss Tajin, water, and pecans together. Spread on a parchment-lined pan and bake 7–10 minutes until toasted and dry. Cool.
2. Preheat grill to medium-high. Remove husks and coat corn with oil and kosher salt. Grill 4–8 minutes turning occasionally, until tender and charred. Rest briefly, then cut kernels from cob while still warm.
3. In a bowl, combine mayonnaise, jalapeños, red onion, cilantro, most of the cotija (reserve some), granulated onion, granulated garlic, most of the paprika (reserve some), cayenne, and salt.
4. Fold in warm corn, lime juice, and half of the roasted pecans. Transfer to serving bowl and top with remaining pecans, reserved cotija, paprika, and scallions. Serve immediately.

ROLL THE SALAD INTO A WARM FLOUR TORTILLA FOR AN EASY STREET-CORN INSPIRED WRAP



BANANAS FOSTER PECAN HAND PIES

Buttery puff pastry wrapped around a caramelized banana and pecan filling spiked with bourbon. Baked until flaky and topped with a torched maple icing and more pecans.



YIELD: 8 PIES
SERVING SIZE: 1 PIE
SERVINGS: 8

INGREDIENT LIST

BOURBON REDUCTION

- ½ cup bourbon

FILLING

- 2 large bananas
- ¼ cup brown sugar
- 2 Tbsp granulated sugar
- ¼ cup caramel sauce
- ½ tsp cinnamon
- 2 Tbsp reduced bourbon (from left)

HAND PIE

- 2 sheets puff pastry
- 1 egg, beaten
- ⅓ cup pecan pieces

PREPARATION INSTRUCTIONS

1. Add bourbon to a small saucepan over medium heat. Reduce by about three-quarters to yield approximately 2 Tbsp, about 4–5 minutes. Remove from heat, cool, and reserve.
2. In a mixing bowl, mash the bananas. Add brown sugar, granulated sugar, caramel sauce, cinnamon, and 2 Tbsp of the bourbon reduction. Mix until combined, then fold in 1½ cups pecan pieces.
3. For the icing, melt butter in a small saucepan over low heat. Add maple syrup, vanilla extract, and powdered sugar, whisking until smooth. Remove from heat and allow to cool. (Reheat briefly in the microwave as needed to return to a pourable consistency.)
4. Thaw puff pastry until pliable. On a floured surface, roll each sheet to approximately 14" × 11". Cut out eight 6-inch rounds. Dock each round with a fork, then cover and refrigerate until ready to assemble.
5. For the icing, melt butter in a small saucepan over low heat. Add maple syrup, vanilla extract, and powdered sugar, whisking until smooth. Remove from heat and allow to cool. (Reheat briefly in the microwave as needed to return to a pourable consistency.)
6. Preheat oven to 350°F. Working one round at a time, lightly moisten the edges with water. Place about 3 Tbsp filling in the center. Fold into a half-moon shape and seal edges with a fork. Repeat for all rounds and transfer to a parchment-lined baking sheet. Beat the egg and brush over the tops of the pies. Bake 25–30 minutes until puffed and evenly browned. Remove and cool to room temperature.
7. Reheat maple icing until fluid. Brush icing over each pie. Allow it to set slightly, then caramelize the surface with a culinary torch. Top with remaining pecan pieces (about 2 tsp per pie). Serve.

REPLACE BANANAS WITH SEASONAL FRUITS FOR EASY ROTATING DESSERT SPECIALS USING THE SAME BASE RECIPE



THE FLAVOR OF FALL, BUILT ON PECANS



Fall menus lean into comfort, familiarity, and seasonal flavors that guests look forward to each year. Squash, apples, pears, and warming spices return across limited-time offers, bakery items, and holiday-inspired features, with pecans adding toasted richness, texture, and nostalgic appeal throughout the menu. Long associated with holiday baking and Thanksgiving traditions, pecans also bring versatility to breakfast items, sandwiches, and grab-and-go offerings. These recipes tap into the growing “newstalgia” trend, where familiar comfort foods are reintroduced with a more elevated, contemporary feel.



Pecan Encrusted Sticky Ribs with Ginger Slaw



Pecan Pull-Apart Monkey Bread



Ultimate Pecan Pie

PECAN ENCRUSTED STICKY RIBS WITH GINGER SLAW

Tender braised pork ribs encrusted in a crispy pecan coating, tossed in a sweet & savory hoisin sauce and served over a creamy ginger slaw and topped with sesame seeds.



USE THE PECAN-HOISIN GLAZE ON CRISPY CHICKEN WINGS OR CAULIFLOWER

PECAN ENCRUSTED RIBS

GINGER SLAW

YIELD: 16 EACH
SERVING SIZE: 2 EACH
SERVINGS: 8

YIELD: 6 CUPS
SERVING SIZE: ¾ CUP
SERVINGS: 8

INGREDIENT LIST

MARINATED RIBS

- 1 Tbsp fresh ginger, peeled
- 8 garlic cloves
- 2 Tbsp sesame oil
- ½ cup soy sauce
- 6 Tbsp brown sugar
- 2 racks pork St. Louis ribs, trimmed

PECAN CRUST

- 4 cups cornstarch
- 2 cups pecan pieces (divided)
- 1 cup hoisin sauce

GARNISH

- 2 tsp sesame seeds, toasted
- ⅓ cup pecan pieces, toasted

GINGER SLAW

- ¼ cup mayonnaise
- ¼ cup rice vinegar
- 2 Tbsp honey
- 2 Tbsp soy sauce
- 1 Tbsp sesame oil
- 2 garlic cloves, minced
- 2 Tbsp fresh ginger, peeled and minced
- 1 tsp kosher salt
- ½ tsp black pepper
- 4 tsp sesame seeds
- 1 cup pecan pieces, toasted
- 8 cups green cabbage, shredded
- 1 cup carrots, shredded

PREPARATION INSTRUCTIONS

1. To marinate and cook the ribs, blend ginger, garlic, sesame oil, soy sauce, and brown sugar until smooth. Coat ribs with marinade and marinate (2 hours minimum or overnight). Cook either by sous vide at 165°F for 12 hours, OR bake in oven at 275°F for 3–4 hours until tender. Cool completely.
2. Prepare ginger slaw. In a medium mixing bowl, whisk together mayonnaise, rice vinegar, honey, soy sauce, sesame oil, garlic, ginger, salt, pepper, and sesame seeds. Add pecans, cabbage, and carrots. Combine and reserve.
3. Prepare coating and fry ribs: Preheat fryer to 350°F. Combine cornstarch with 1½ cups pecans in a mixing bowl. Separate ribs into individual pieces. Coat thoroughly and fry 4–6 minutes until golden.
4. To serve, drain fried ribs and toss with hoisin sauce and remaining ½ cup pecans. Place slaw on plate, top with ribs, and garnish with sesame seeds and additional pecans. Serve immediately.



PECAN PULL-APART MONKEY BREAD

Tender, pull-apart monkey bread folded with pecans and smothered in a rich cinnamon-pecan caramel and drizzled with homemade dulce de leche and more toasted pecans.



YIELD: 1 BUNDT PAN
SERVING SIZE: 3.5 OZ
SERVINGS: 8

INGREDIENT LIST

DULCE DE LECHE

- 1-14 oz can sweetened condensed milk

BISCUITS

- ¼ cup sugar
- ¼ tsp cinnamon
- 1 tube biscuits

MONKEY BREAD SAUCE

- 1 stick butter
- 2 Tbsp heavy cream
- 2 Tbsp corn syrup
- ¼ cup brown sugar
- ¼ cup sugar

MONKEY BREAD

- 6 Tbsp pecans



PREPARATION INSTRUCTIONS

1. To prepare dulce de leche, simmer sealed can of sweetened condensed milk submerged in water for 2-4 hours. Top off with water if necessary. Cool immediately.
2. Combine sugar and cinnamon. Open biscuits, separate and quarter them. Toss with cinnamon/sugar mixture to coat.
3. Prepare caramel sauce by melting butter in a saucepan over low heat. Add heavy cream, corn syrup, brown sugar, and sugar and stir to combine. Simmer briefly for 10-15 seconds. Use immediately while hot.
4. Assemble the bread by layering 2 Tbsp of pecans and then coated biscuits into a bundt pan. Pour dulce de leche sauce evenly over bread, reserve 2 Tbsp. Bake at 350°F for 25-30 minutes, making sure biscuits are cooked.
5. Invert bread onto a serving tray and top with remaining 2 Tbsp of dulce de leche and 2 Tbsp of pecans. Serve.

CREATE
INDIVIDUAL SIZE
TREATS BY USING
MUFFIN TINS
FOR GRAB N' GO
FUN



ULTIMATE PECAN PIE

Traditional custard style pecan filling spiked with bourbon and espresso in a flaky homemade brown butter crust. Topped with chocolate ganache, maple-candied corn flakes and pecans and a white chocolate drizzle for the ultimate dessert indulgence.



YIELD: 1 PIE
SERVING SIZE: 1 SLICE
SERVINGS: 8

INGREDIENT LIST

PIE CRUST

- 1 stick butter (for crust)
- 1½ cups flour
- ½ tsp kosher salt (plus additional ¼ tsp for filling)
- ¼ cup cold water

CHOCOLATE GANACHE

- 1 cup heavy cream
- ¾ cup bittersweet chocolate chips
- ¾ cup semi-sweet chocolate chips

CANDIED CORN FLAKES

- 2 cups corn flakes
- 1 cup pecan halves (for candying)
- 3 Tbsp maple syrup

PIE FILLING

- 6 Tbsp butter (for filling)
- 1 cup brown sugar
- ¾ cup + 2 Tbsp corn syrup
- 3 eggs
- 1 tsp vanilla extract
- 1 Tbsp bourbon
- ½ tsp espresso powder
- 2 Tbsp flour
- 4½ cups pecan halves, toasted

PIE

- ¼ cup white chocolate chips
- ½ cup prepared chocolate ganache (for assembly)

PREPARATION INSTRUCTIONS

1. Prepare the crust: Brown the butter over medium heat until the solids turn golden brown, remove from heat and cool until solid. Pulse chunks of butter with flour and salt to a pebble or sand-like texture, add cold water, and process until a dough forms. Transfer dough to a lightly floured surface and knead lightly, wrap, and chill. Roll into a ~10-inch circle, fit into a 9-inch pie pan, flute edges, and blind bake at 400°F for 15–20 minutes until set. Cool immediately.
2. Heat heavy cream to a low simmer, remove from heat, add bittersweet and semi-sweet chocolate chips, rest 5 minutes, then stir smooth. Cool (reheat later as needed). Toss corn flakes and pecans with maple syrup, spread on a parchment lined sheet pan, and bake at 350°F for 15 minutes, stirring halfway through. Cool until crispy. Reserve.
3. Melt butter over low heat. Stir in brown sugar, corn syrup, eggs, vanilla, bourbon, espresso powder, salt, and flour until smooth. Finely chop ½ cup pecans in a food processor and fold into the mixture along with the remaining pecan halves.
4. Pour filling into the cooled crust, place on a parchment lined sheet pan and bake at 350°F for about 1 hour, until the center is set and the top is lightly browned. Remove and cool completely to allow the filling to firm.
5. Warm the ganache until pourable and spread about ½ cup evenly over the pie. Immediately top with the candied pecan–corn flake mixture. Melt white chocolate and drizzle over the top. Let set fully, then slice and serve.

REPLACE THE CORN FLAKES WITH CRUSHED PRETZELS FOR A SALTY-SWEET CRUNCH



PECANS SATISFY COLD WEATHER CRAVINGS



Winter menus are built around comfort, warmth and craveability. Root vegetables, hearty greens, chocolate, and warming spices take center stage while pecans deliver rich toasted flavor and satisfying texture that complements slow-cooked and indulgent dishes. Consumer interest in comfort food peaks during winter months, reinforcing demand for rich, indulgent dishes². These recipes elevate comfort-driven menus while maintaining a premium, crafted feel.

² Google Trends, 2024-2025.



Mexican Pecan Hot Chocolate



Pecan Pretzel Puppy Chow



Korean Pecan Chicken Rice Bowl

MEXICAN PECAN HOT CHOCOLATE

Rich homemade Mexican hot cocoa made with pecan butter, cinnamon, and chili powder is sure to warm you up. Served with a pecan whipped cream and toasted pecan crumbs.

SERVING SIZE: ½ CUP
SERVINGS: 8

INGREDIENT LIST

PECAN WHIPPED CREAM

- ½ cup pecan pieces
- 1 cup heavy cream
- 3 Tbsp powdered sugar



HOT CHOCOLATE

- 3½ cups whole milk
- 2 Tbsp cocoa powder
- ¼ cup bittersweet chocolate chips
- 1 Tbsp smooth pecan butter
- 3 Tbsp granulated sugar
- ¾ tsp ground cinnamon
- ¼ tsp vanilla extract
- ¼ tsp chili powder
- ¼ tsp kosher salt
- 1/8 tsp cayenne pepper (optional)
- ½ cup pecan pieces, toasted



PREPARATION INSTRUCTIONS

1. To prepare whipped cream, combine pecans and heavy cream in a saucepan over low heat and lightly simmer 6–10 minutes without boiling. Strain and discard solids. Stir in powdered sugar and cool. Whip to desired consistency before serving.
2. In a saucepan over medium heat, combine milk, cocoa powder, chocolate chips, pecan butter, sugar, cinnamon, vanilla, chili powder, salt, and cayenne (if using). Cook, stirring occasionally, until smooth and slightly thickened, about 6–10 minutes.
3. To serve, portion into mugs. Top each serving with whipped cream and toasted pecans. Serve immediately.

ADD A SHOT
OF ESPRESSO
OR COLD BREW
CONCENTRATE FOR
A MOCHA-STYLE
DRINK



KOREAN PECAN CHICKEN RICE BOWL

Pecan-crusted Korean fried chicken served on steamed rice with carrots, cucumber, snap peas, and kimchi. Topped with scallions, toasted sesame seeds, and a pecan-gochujang bibimbap sauce.



THIS IS ALSO GREAT SERVED AS A WRAP

SERVING SIZE: 1 BOWL
SERVINGS: 8

INGREDIENT LIST

BRINED CHICKEN

- 4 cups buttermilk
- 1 Tbsp sesame oil
- 1 Tbsp soy sauce
- ¼ cup gochujang
- 1 Tbsp honey
- 2 garlic cloves, minced
- 2 tsp Korean chili flakes
- ½ tsp kosher salt
- ½ tsp white pepper
- 8 chicken thighs, boneless, skinless

GOCHUJANG BIBIMBAP SAUCE

- ¼ cup gochujang
- 6 Tbsp honey
- ½ cup soy sauce
- 3 Tbsp sesame oil
- 2 Tbsp vegetable oil
- 2 Tbsp rice vinegar
- 5 garlic cloves, minced
- 1 Tbsp fresh ginger, peeled and minced
- ¼ cup fresh pear, peeled and shredded
- ¾ cup brown sugar
- 1 tsp Korean chili flakes
- ¼ tsp white pepper
- ½ cup pecan pieces

FRIED CHICKEN

- 2 cups flour
- 1 cup cornstarch
- 1 tsp Korean chili flakes
- 2 Tbsp granulated garlic
- 2 Tbsp granulated onion
- 2 tsp paprika
- ½ Tbsp kosher salt
- ½ tsp white pepper
- ½ cup pecan pieces, toasted

BOWL

- 8 cups jasmine rice, cooked
- 1 cup shredded carrots
- 1 cup diced cucumber
- 1 cup snap peas, blanched and chopped
- 1 cup kimchi
- ¼ cup sesame seeds, toasted
- 1 cup scallion, curls



PREPARATION INSTRUCTIONS

1. Prepare the marinade (brine) by combining buttermilk, sesame oil, soy sauce, gochujang, honey, garlic, chili flakes, kosher salt, and white pepper in a medium mixing bowl. Add chicken thighs, mix, cover, and refrigerate 12–24 hours.
2. Prepare the gochujang bibimbap sauce. In a saucepan, combine gochujang, honey, soy sauce, sesame oil, vegetable oil, rice vinegar, garlic, ginger, shredded pear, brown sugar, chili flakes, white pepper, and pecans. Cook over medium heat until thickened. Cool and divide in half for cooking and serving.
3. Prepare dredge by mixing flour, cornstarch, chili flakes, granulated garlic, granulated onion, paprika, kosher salt, white pepper, and toasted pecans in a medium size mixing bowl. Remove chicken from marinade, dredge, place on a parchment lined sheet pan and rest 1 hour in the refrigerator. Re-dredge, and fry at 325°F for 8–12 minutes until internal temperature reaches 165°F.
4. To serve, add 1 cup of rice to the bowl. Arrange 2 Tbsp each of carrots, cucumber, snap peas, and kimchi. Toss chicken in reserved bibimbap sauce and slice. Add to bowl. Garnish with sesame seeds and scallions. Serve with extra sauce.



PECAN PRETZEL PUPPY CHOW

Melted chocolate and pecan butter coated crunchy pretzels, toasted corn cereal and toasted pecan halves are then tossed in powdered sugar for a perfect on-the-go (or couch) indulgence.

SERVING SIZE: 1 CUP
SERVINGS: 8

INGREDIENT LIST

- ¼ cup butter
- ⅔ cup pecan butter
- 1 cup chocolate chips
- 5 cups corn Chex™ cereal
- 1½ cups pretzel sticks
- 1½ cups pecan halves
- 2 cups powdered sugar



PREPARATION INSTRUCTIONS

1. Melt butter, pecan butter, and chocolate chips in a double boiler until smooth.
2. Combine cereal, pretzels, and pecans in a large bowl.
3. Pour chocolate mixture over dry mix and toss to coat. Transfer to bags with powdered sugar and shake until coated. Spread to cool and harden.

**MIX IN
POPCORN OR
KETTLE CORN FOR
A SWEET-SALTY
SNACK
VARIATION**



READY TO PUT PECANS TO WORK ON YOUR MENU?

From limited-time offers and seasonal specials to bakery items, grab-and-go applications and globally inspired dishes, pecans deliver versatility across every daypart and menu category. The American Pecan Promotion Board provides operators and culinary teams with recipe inspiration, trend insights, educational resources, and practical applications designed to help bring pecans to life on the menu.

EXPLORE ADDITIONAL OPERATOR RESOURCES INCLUDING:

- Recipe inspiration and menu applications
- Pecan format and usage education
- Culinary training and preparation tips
- Operator-focused video education series

Explore the [Pecan Foodservice Resource Hub & Video Series](#)

