

**North Carolina Pecan Association  
Pecan Recipe Contest  
Thursday, October 19, 2017**

Third Place: Domino Ireland, Raleigh

**Salty, Sweet & Heat Pecan Peppadews**

Makes about 40-45 bite size treats

1 cup Pecan quarters seasoned with sea salt  
14 oz. jar of Peppadew peppers (mild whole sweet piquante peppers)  
1 cup Crème Fraiche  
½ tsp. sugar  
½ tsp. seasoned salt  
½ tsp. ground black pepper

Leaving the same amount of pecan quarters as there are peppadew peppers, pulse the remaining pecans in a food processor until coarsely chopped.

In a bowl, mix the pecans, crème fraiche, sugar, salt and black pepper until well combined. Place in a large zip lock bag and cut one corner about ¼ inches. Use this to “pipe” the mixture into each pepper. Insert one pecan quarter into each. Chill for one hour and serve.