

# 2023: 1st Place in Youth Savory by: Greyson Baldillez

## Greyson's Green Chile Pecan Lemon Bars

- Prep Time: 20 minutes
- Oven Temp: 350
- Cook Time: 30-40 min
- Cool Time: 120 min
- Total Time: 3 hours
- Yield: 1 Pie (16 servings)



### INGREDIENTS FOR CRUST

- 1 cup of softened butter
- ½ cup of sugar
- 2 cups of all purpose flour
- ½ cup of finely chopped pecans

### INGREDIENTS FOR FILLING

- Four large eggs
- 1 ½ cups of sugar
- ¼ cup of flour
- Juice from two large lemons
- 2 ½ tablespoons of hot Hatch green chile
- 1 cup of halved pecans

### DIRECTIONS FOR CRUST

- STEP 1: Cream butter and sugar until smooth
- STEP 2: Add flour and mix well
- STEP 3: Add pecans to incorporate throughout
- STEP 4: Spread evenly in a 9 x 13 baking dish
- STEP 5: Bake at 350 until golden brown (15 min)

### DIRECTIONS FOR FILLING

- STEP 1: Whisk together the remaining 1 ½ cups of sugar and ¼ cups of flour
- STEP 2: Whisk in eggs lemon juice and green chile and pecans
- STEP 3: Pour filling over golden crust and bake for 15-20 minutes
- STEP 4: Remove from oven and cool for two hours. Bars will firm as they cool.
- STEP 5: Cut into squares.

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