

Pistachio Toffee

1 1/4 cups shelled pistachios, divided
1 cup (2 sticks) butter
3/4 cup sugar
1/4 cup brown sugar
1/4 cup water
1 tablespoon corn syrup
1 pkg Guittard Milk Chocolate Chips

COOKING INSTRUCTIONS

1. Heat oven to 350°F. Place pistachios in a single layer in a pan; toast for 3 minutes. Remove from oven, cool and coarsely chop; set aside.
2. In a heavy saucepan, combine butter, sugars, water and corn syrup. Bring to a boil over medium-high heat, stirring constantly with a wooden spoon. Reduce heat to medium, and continue to boil until mixture reaches 300°F (hard crack stage; use candy thermometer); stirring frequently.
3. Stir in 3/4 cup pistachios; mix well and pour into a jellyroll pan lined with buttered foil. Spread mixture into a large rectangle.
4. About 2 minutes after pouring out the toffee, spread chocolate chips over the top of the toffee. Wait about 5 minutes for the chips to melt and then spread them with a butter knife.
5. While chocolate is still warm, sprinkle remaining pistachios over the top
6. Allow to cool completely
7. Break into pieces and store in an airtight container for up to one week.

Note: feel free to experiment with different types of chocolate chips, or even blend milk and dark for some variety.