Recipe from Father Tyler J. Bandura and Seminarian Mario Porreca

### Spiced Pumpkin Caramel
YIELD: About 1 1/2 cups
- 1 cup sugar
- 1/2 cup water (to dissolve sugar)
- Pinch of sea salt
- 1/2 cup heavy cream
- 1/2 tsp. pumpkin pie spice
- 1 tbsp. unsalted butter
- 1/2 tsp. vanilla extract

**DIRECTIONS:**
1. Combine the sugar, water, and salt in a saucepan and stir over medium-low heat to bring the mixture to a boil.
2. Allow the mixture to boil until it becomes thick and lightly golden brown.
3. Stir the mixture to evenly caramelize the sugar.
4. When the mixture reaches an amber color, remove the pan from the heat and add the heavy cream, pumpkin puree, and pumpkin pie spice and whisk to thoroughly combine.
5. Return the pan to medium-low heat and continue whisking until the mixture reaches a boil once again.
6. Remove the pan from the heat, whisk in the butter and vanilla extract and then strain through a fine mesh strainer into a bowl.
7. Let the sauce cool and store in a container with a tight-fitting lid in the refrigerator for up to one week.
8. Sauce may be reheated slightly, either on the stove over low heat or in the microwave, before serving.

### Orange Spiced Pecans
YIELD: 2 cups
- 2 cups pecan halves
- 3 tbsp. unsalted butter, melted
- 1/8 tsp. ground nutmeg
- 1 tsp. sea salt, divided in half
- 1 tsp. finely grated orange zest

**DIRECTIONS:**
1. Preheat oven to 350° F.
2. Toss pecans with the melted butter, nutmeg and 1/3 tsp. of sea salt to coat.
3. Pour the pecans on a baking sheet in an even layer and bake 8-10 minutes, stirring halfway through baking to ensure an even toasting.
4. Remove the pan from the oven, transfer the pecans to a mixing bowl, toss with the orange zest and remaining 1/2 tsp. of sea salt, let cool, and serve.