

SMOKEY PECAN CHICKEN TARTS

Courtesy of Tara Hamilton, Dahlonega

FILLING

3 cups of cooked chicken
1 medium onion
2 boiled eggs
1/2 cup pecans
2 cups mayonnaise
1/2 cup of sweet salad cubes
Salt, pepper, & liquid smoke to taste

Finely chop chicken, onion, eggs & pecans, and then mix with rest of ingredients. Refrigerate until ready to use.

TARTS

1 refrigerated pie crust
3 tablespoons of dill mix
1/2 stick of butter
1 clove of garlic
Assorted tart pans

Unroll pie crust, sprinkle with flour and roll out to approx. 12" X 14". Sprinkle with 1 tablespoon of dill mix. Take rolling pin and roll dill mix into pie crust. Use tart pans as if they were cookie cutters, cut out pie crust. Use fingers to shape pie crust dough into tart pans. Remember that the side with the dill mix will be on bottom. Continue until all of pie crust is used; roll out scraps and continue to make tart shells until all is used. If using small tart pans, 1 pie crust will make approx. 24 tart shells. Place tart shells on cookie sheet. Melt butter and mix with rest of dill mix and garlic. Using pastry brush, brush top side of pie crust with butter mixture (in the tart pans). Bake at 425* for approx. 10 - 12 minutes or until browned. After tart shells have cooled, fill with chicken mixture. Tart shells can be made ahead of time and kept in a ziploc bag.

