

Chocolatey S'Mores Skillet Dip

Ingredients

3 Tbsp. salted butter, softened to melt easily
1 cup chopped pecans

1 cup chocolate chips
1/2 cup sweetened condensed milk

3 cups mini marshmallows

Graham crackers, for dipping

Preparation

Preheat broiler with oven rack in center position.

Place the butter in the bottom of your 10-inch cast iron skillet and place in oven while the broiler is heating up. Monitor it closely, so the butter does not burn. Toss in the pecans and turn to coat with melted butter. Place back in the oven and broil the nuts for about 1 minute until the butter is bubbling. Remove from oven and set aside.

Combine chocolate chips and sweetened condensed milk in a microwave-proof bowl. Place in the microwave and heat just long enough to melt the chips - One minute at a time until melted and hot. Stir to combine. Spread chocolate mixture over the pecans and to the edge of the skillet. Top evenly with mini marshmallows.

Broil until marshmallows are golden brown. You have to watch this like a hawk. Some ovens this can take 5 minutes and others only a minute. Place in the middle of your table on a hot plate. Serve warm with graham crackers for dipping. This is a party dessert... you eat directly from the skillet using the graham crackers to scoop.

