

PEGGY'S PRALINES

This recipe requires a candy thermometer. Grease wax papers laid out on cookie sheets for spooning the candy out. Mind the sauce and do not let yourself get distracted.

Ingredients

- 1½ cups Granulated Sugar
- 1½ cups Light Brown Sugar
- ½ cup Milk
- ½ cup Evaporated Milk (canned)
- 1 tablespoon Dark Karo Syrup
- 1½ cups Chopped Pecans
- 1 teaspoon Vanilla Extract

Preparation

1. Cook sugar, milk, & Karo to soft-ball stage in a pot (between 235° and 245°F) in a stainless steel pot. This will superconcentrate the sugar in the mixture.
2. When the soft-ball stage is reached, spoon out a small amount of candy into a clear glass filled with water. If the drops retain their shape as they sink and settle on the bottle, immediately remove the sauce from heat and place on a cool burner. Wait ten minutes.
3. Add one teaspoon vanilla extract and fold it into the sauce for 90 seconds.
4. Add the pecans, *briefly* stir the mixture, and then *immediately* spoon it out immediately onto your wax paper. It will crystallise rapidly and be ready to eat in minutes.