

Pralines (serves about 10)

Ingredients:

- 1 1/2 cup white sugar
- 1 1/2 cup packed light brown sugar
- 1/8 tsp salt
- 3 tbsp dark corn syrup
- 1 cup evaporated milk
- 2 tbsp butter
- 1 tsp vanilla
- 1 1/2 cup pecan halves

Butter the sides of a heavy 2-quart saucepan, and add the sugar, salt, corn syrup, milk and butter. Over medium heat, stir the mixture constantly with a wooden spoon until the sugars have dissolved and the mixture comes to a boil. Continue to cook to the “soft ball” stage: when you drizzle a drop of candy into a glass of cold water, the ball of candy will flatten between your fingers when you take it out (about 236 degrees F on a candy thermometer). Remove the pan from the heat and allow to cool for 10 minutes.

Add the vanilla and nuts, and beat with a spoon by hand until the candy is slightly thick and begins to lose its gloss (2 minutes). Quickly drop heaping tablespoons onto wax paper. If the candy becomes stiff, add a few drops of hot water.