



Pecan Pralines

Walking around the French Quarter you see these mounds of brown pecans cooling on marble slabs in candy stores. It is funny; every shop claims they have the best! I buy from about four different ones and they all taste the same!

Yield: About 24
Candy thermometer

1 cup	dark brown sugar, packed
1 cup	granulated sugar
1/2 cup	evaporated milk
2 tbsp	unsalted butter, room temperature
1/4 tsp	pure vanilla extract
1 cup	pecan halves

1. In a heavy saucepan, combine brown and granulated sugars with evaporated milk. On high heat, stir occasionally and bring to a boil. Add butter, vanilla and pecans. Stir just to combine.
2. Cook until mixture reaches 238°F.
3. Take off the heat. Cool five minutes (set a timer). Beat with a wooden spoon until the mixture starts to thicken, about 5 minutes.
4. Drop by spoonful onto parchment paper or a well-greased flat surface.
5. When candy cools, store in an airtight container.