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CREAMY PRALINES

Recipe adapted from Louisiana Real and Rustic Cookbook by Emeril Lagasse

- 1 cup granulated sugar*
- 1 cup (packed) light brown sugar*
- 2 tablespoons light corn syrup*
- 2 tablespoons butter*
- Pinch of salt*
- 1/2 cup sweetened condensed milk*
- 1 teaspoon vanilla extract*
- 1 1/2 cups pecan pieces*

In a heavy saucepan, over medium heat, combine the sugar, brown sugar, corn syrup, butter, salt and condensed milk. With a wooden spoon, stir until the sugar dissolves. Continue to cook, stirring, until smooth and light brown, about 8 minutes. Add the vanilla and pecans and continue to cook, stirring, until the mixture reaches 234 to 240 degrees F. on a candy thermometer or the soft ball stage, that is, when a bit dropped into cold water forms a soft ball that flattens. Remove from the heat and drop by the spoonful onto waxed paper. Let cool. Remove from the paper with a thin knife

Yield: 1 1/2 dozen