

# Pralines

*Recipe from the Kitchen of Mrs. Guy (Pomella) Eaton*

## **INGREDIENTS:**

4 cups Sugar

1 cup Brown Karo Syrup

1 cup Whole Milk

1 stick of Butter

1 cup Roasted & Chopped Pecans

## **PREPARATION & COOKING:**

- Bring sugar, syrup, & milk to soft ball stage (236°F).
- Remove from heat and begin beating. *(The kitchen sink is the easiest and safest place to do the beating since some splattering may occur.)*
- When cooled slightly, add butter.
- Beat, beat, beat!!! The mixture will start out glassy, and then begin to thicken and turn cloudy.
- When thick and creamy and almost ready to drop, add pecans. *(Don't add them too early since they make the mixture harder to beat.)*
- Drop one spoonful at a time onto waxed paper.

FYI: Once the candy begins to harden, it will harden quickly! Having a second person help spoon it out makes the job easier.

**WARNING:** Don't try and make Pralines when it's raining. The better the weather is, the better the recipe works.