

Perfect Pralines

Ingredients:

2 c. packed brown sugar

1 Tbs. butter

1/8 tsp. salt

3/4 c. half and half

2 c. pecan halves

Preparation:

Add brown sugar, butter, salt, and half & half to a medium saucepan. Stir together and cook over low heat until sugar is dissolved, stirring constantly. Add pecans and increase to medium heat. Stir constantly until mixture reaches soft-ball stage or 235 ° F. Remove from heat and let cool for 5 minutes. Stir quickly then drop by tablespoonfuls onto foil or wax paper. If candy starts to harden before you are finished, add a few drops of hot water or place back on heat for a few seconds until you are able to stir. Allow to cool.

Makes about 20 pralines.

-The Whiskey Chick