

Just a Pinch



Sharing Hometown Recipes, Cooking Tips and Coupons

By Janet Tharpe

Treat Yourself to The South's Finest Pralines

"These are a real treat!"



Leah Stacey
Montgomery, AL
(Pop. 205,764)

Take a bite of Leah Stacey's The South's Finest Pralines and your taste buds will bring you back to the wonderful candy stores we enjoyed as kids.

I love these nutty, buttery candies ... and they're easier to make than you might think! Give Leah's recipe a try and stir up some old memories.

See step-by-step photos of Leah's recipe plus thousands more from home cooks nationwide at:

www.justapinch.com/pralines

You'll also find a meal planner, coupons and chances to win! Enjoy and remember, use "just a pinch"...

-Janet

The South's Finest Pralines



What You Need

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

Directions

- Butter the sides of a heavy 2-quart saucepan.
- Put the sugars, salt, corn syrup, milk and butter in saucepan.

- Over medium heat, stir mixture constantly with a wooden spoon until sugars have dissolved and mixture comes to a boil.
- Continue to cook to a soft ball stage, approximately 236 degrees on a candy thermometer. (If you do a cold water test, 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 of the water.)
- Remove from heat and allow to cool for 8 minutes.
- Add the vanilla and nuts. Beat with a spoon by hand for approximately 2 minutes or until candy is slightly thick and begins to lose its gloss.
- Quickly drop heaping tablespoons onto waxed paper.
- If the candy becomes stiff, add a few drops of hot water.

Submitted by: Leah Stacey, Montgomery, AL (Pop. 205,764)

www.justapinch.com/praline