

Deep South Pralines

- *5 cups light brown sugar*
- *1 cup light corn syrup*
- *1 cup water*
- *1 can condensed milk*
- *4 cups pecans*
- *1 stick butter*
- *1 teaspoon vanilla extract*

Mix sugar, corn syrup, water & milk into a dutch oven magnalite pot. Bring to a boil and cook until temperature reaches soft ball stage.

Add butter & pecans.

Continue cooking until temperature reaches soft ball stage again, stirring occasionally. Turn off heat. Add vanilla and stir until mixed.

Let stand without stirring until temperature reaches 200 degrees.

Stir until mixture appears dull. Drop by spoonful onto Freezer/ Wax paper.

Makes approximately 30-35 pralines.