

Pecan Pralines With Bourbon  
From Diana Rattray

INGREDIENTS:

- \* 4 tablespoons butter
- \* 1 cup granulated sugar
- \* 1 cup light brown sugar, packed
- \* dash salt
- \* 1/2 cup heavy cream
- \* 2 cups pecan halves, lightly toasted\*
- \* 2 teaspoons vanilla extract
- \* 1 tablespoon Bourbon
- \* butter for baking sheet

PREPARATION:

In a heavy saucepan over low heat, melt 4 tablespoons butter. Stir in the granulated and brown sugars, dash salt, and heavy cream. (Have the remaining ingredients measured and close at hand.) Cover and bring to a boil over medium heat. Remove the lid and boil until temperature reaches 242° on the candy thermometer, or almost firm ball stage. This process takes about 7 minutes, the color will become darker, and the mixture will become noticeably thicker.

To test for doneness, drop a few small drops into a glass of cold water. When you can form a soft ball from the drops with your fingers, carefully stir in the toasted pecans. Remove from heat and beat in flavoring and bourbon. Continue beating until the candy loses its glossiness, becomes creamy in appearance, and begins to thicken. Have a buttered baking sheet or waxed paper lined baking sheet ready. Quickly drop the candy mixture by tablespoons onto the greased cookie sheet. Wrap pralines individually in plastic wrap to store.

\*To toast nuts, spread out in a single layer on a baking sheet. Toast in a 350° oven, stirring occasionally, for 8 to 10 minutes. Or, toast in an ungreased skillet over medium heat, stirring, until light golden brown and aromatic.

*Submitted By Joyce Adams*