

NEW ORLEANS PECAN PRALINES

I've always thought these candies were the product of caramel gone array. Of course not but I can see how it may happen. Lots going on in the kitchen, people talking and gathering, because that is where people gather, especially when something is brewing like pralines. Getting this candy made can be done many different ways. This is one that works well, but it isn't the only one. Try this, you'll love it and so will your family.

1/4 LB (113G) BUTTER
1 1/2 CUPS (375ML) GRANULATED SUGAR
3/4 CUPS (175ML) LIGHT BROWN SUGAR
1/2 CUP (125ML) BUTTERMILK
1/2 CUP (125ML) EVAPORATED MILK
1 TSP (5ML) VANILLA EXTRACT
1/2 CUP (125ML) PECAN PIECES

Melt butter on high heat. Add all sugar and blend completely with wire whisk or large spoon. As soon as mixture begins to liquefy and bubble, add buttermilk and evaporated milk, whisk until totally blended. Keep on high heat and continue to whisk until you remove from heat. Boil until mixture reaches the soft ball stage, use a candy thermometer or continue until you recognize the texture or just drop a ball of candy into cold water and check for soft ball stage. Remove from heat, add vanilla and stir in well whipping with whisk or spoon. Next, quickly add pecan pieces, whip in well. Spoon onto prepared waxed paper laid on top of newspaper (to prevent sticking to the countertop) into desired sized pralines. Cool completely before you eat.