



Pecan Pralines

Yield: About 24

Walking around the French Quarter you see these mounds of brown pecans cooling on marble slabs in candy stores. It is funny; every shop claims they have the best! I buy from about four different ones and they all taste the same!

1-1/2 cups	granulated sugar
1 cup	buttermilk
1/4 tsp	salt
4 tbsp	unsalted butter
1 cup	brown sugar, light
1 tsp	baking soda
2 cups	pecan halves

1. Combine the granulated sugar, brown sugar, buttermilk, soda and salt in a heavy saucepan over low heat. Cook until sugar dissolves. Increase heat to medium and cook, stirring constantly until mixture reaches 220°F. Add the pecans and butter, continue to cook until 230°F. Remove from the burner, cool for 5 minutes, then with a wooden spoon, beat until creamy, about 3 minutes. Drop in small piles on a baking sheet that has been covered with parchment paper or silpat lined.
2. When cool, wrap each piece in plastic wrap. Stores 1 month.