



Sue Rouse's Creole Pralines

WHAT YOU WILL NEED

3 cups sugar

3 cups pecans, roughly chopped

1 ½ cups Rouses whole milk

2 tablespoons butter

¼ cup corn syrup

1 tablespoon vanilla

HOW TO PREPARE

Lay down a piece of parchment paper before cooking.

In a medium-to-large saucepan, combine sugar, milk, corn syrup and pecans, and cook over medium-high heat, stirring occasionally until syrup comes to a boil. Let boil, stirring constantly until syrup comes to a boil. Let boil, stirring constantly, until mixtures reaches a soft ball stage. Remove from heat, whisk in butter, and set aside until pot is cool enough to handle. Add vanilla and whip until smooth.

Drop spoonfuls onto parchment paper. Cool until firm before serving. (makes 3 dozen)