

# Southern Creamy Pralines

Sweet and creamy Pecan Pralines are a quintessential New Orleans treat. These pecan candies are easy to make and will make you feel like you're in the Big Easy.

I have mentioned before that my grandmother was born and raised in Mississippi. So far south, in fact, that she has always joked that my great-grandmother would go to New Orleans just to buy a spool of thread.

Yep, they were just that close to the Big Easy.

When I was 10, the whole family (with the exception of my poor father, who had to work) took a week-long vacation to New Orleans.

My grandmother showed us the sites, took us to all of her favorite restaurants, and – of course – made sure we indulged in all of the foods famous to the city.

My most poignant memories of the trip (not including an accidental walk down Bourbon Street at 10 pm) include the following:

Mountains of beignets at Cafe Du Monde (I clearly hit culinary nirvana early in life).

Being freaked out by my uncle trying to get my cousins and I to suck the juice out of the crawfish heads at brunch. My cousin Liz, who was 9 at the time, thought this was perhaps the best thing she had ever done.

And, not to be forgotten, watching pecan pralines being made on big marble slabs at Aunt Sally's.

So when I saw a recipe for Pecan Pralines in Joy the Baker's cookbook, I knew that I wanted to make them and send them to my grandmother.

I only have faint memories of how Aunt Sally's pecan pralines actually tasted. This recipe tasted wonderful to me, but I knew my grandmother would be a much tougher critic, having grown up eating pralines.

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Folks, these Pecan Pralines passed the Grandmommie test. In fact, she told me later that she simply could not stop eating them. I'd call that one a success.

**For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends**

### **Ingredients:**

This is a very old family recipe

3 cups sugar

1 cup whole fat buttermilk

1/4 cup light corn syrup

1 pinch salt

1 teaspoon baking soda

1 teaspoon vanilla extract

4 cups of pecans

### **Instructions:**

Combine sugar, buttermilk, corn syrup and salt in a very large pan (it will foam considerably when soda is added) and bring to a nice rolling boil. Add soda, stir and cook until soft ball is formed when dropped in cold water.

t 235° F on Candy thermometer, the syrup is at the “soft-ball” stage. That means that when you drop a bit of it into cold water to cool it down, it will form a soft ball. Then remove from heat and add vanilla. Beat until color changes and candy thickens. Stir in pecans. Drop by teaspoons on a WELL greased non stick cookie sheet, foil or wax paper. If you do not grease your pan well it will stick (DO IT FAST before the candy hardens I drop mine on foil\*\*

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