



Pralines

BY JEREMY LANGLOIS



You will need:

Makes 15 pralines

1 cup sugar
1 cup brown sugar
1/2 cup evaporated milk
1/2 cup pecans



Directions:

In a small, thick bottom sauce pan combine all ingredients and heat over medium high heat. Bring mixture to a boil and cook for 6 minutes, or until 240 degrees, stirring constantly. Remove from heat and stir until mixture thickens, becomes creamy and pecans stay suspended in mixture. Spoon out on wax paper, aluminum foil or parchment paper.