

# Barry's Pecan Pralines

- **2 cups granulated sugar**
  - **2 cups brown sugar**
  - **2 cups pecan halves**
  - **1 cup evaporated milk**
  - **2 tablespoons butter**
  - **1 teaspoon vanilla extract**
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- ❖ Spread pecan halves on a cookie sheet and bake at 350 degrees F. for 10 minutes. Set aside and allow pecans to cool until ready to use.
  - ❖ Heat sugar, brown sugar and milk in a heavy sauce pan, stirring constantly with wooden spoon until ingredients bubble and reach 235 degrees F. on a candy thermometer.
  - ❖ Add the butter (I prefer salted butter), vanilla and pecans. Stir constantly until the butter is melted and the mixture is well combined, about a minute.
  - ❖ Immediately remove the mixture from the heat and set the saucepan on a large pan of cold water. Continue beating with wooden spoon until some thickening occurs.
  - ❖ Drop tablespoons of praline mixture onto buttered wax paper to cool. Allow pralines to fully set-up, 30-45 minutes.
  - ❖ My dad preferred that mom substitute a teaspoon (or more) of rum or bourbon for the vanilla. It wasn't half bad. ☺

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