

# Recipe Creamy Pralines

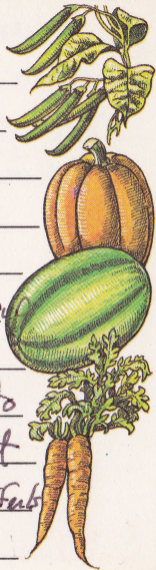
from the kitchen of New Orleans Post Card

Bring the following mixture to a boil in a very large saucepan:

2 c. white sugar       $\frac{3}{4}$  c. hot milk

$\frac{2}{3}$  c. boiling water       $\frac{1}{3}$  c. white Karo Syrup

Add  $\frac{1}{2}$  tspn soda, bring to boil again, and add 2 c. pecans. Stir constantly, continuing to firm ball stage. Remove from heat, and beat until it thickens & loses shiny gloss. Drop by spoonfuls onto wax paper. Add 1 tspn      serves \_\_\_\_\_



hot water if it becomes too hard. May be  
frozen or kept in air tight container. A  
tspn of vanilla may be added at end of  
cooking.