

Praline Candy (Beloise)

1 c buttermilk

2 c sugar

1 tsp soda

1 T. butter

1 tsp vanilla

2 c pecan halves

Just stir till sugar is thoroughly mixed. Cook on med. heat till it bubbles up, stirring constantly till it turns brownish in color & reaches soft ball.

Remove from heat & add butter, vanilla & nuts.

Rest till glossy & begins to crystallize. Quickly spoon out into patties 2" on waxed paper. Let cool. over

If mixture begins to thicken rapidly or harden too fast before you get it all spooned out, return it to heat for few minutes.