

Southern Pralines

From the Kitchen of [Deep South Dish](http://deepsouthdish.com)

2 cups of granulated sugar
1/2 cup milk
1/2 cup light corn syrup
2 tablespoons butter
1/4 teaspoon baking soda
1 teaspoon vanilla extract
2 cups pecans

Combine first 5 ingredients in a heavy saucepan; mix well. Cook over medium-high heat, stirring until sugar dissolves; cook until mixture reaches soft ball stage (232 degrees). Remove from heat; add vanilla and beat until creamy. Stir in pecans. Drop from a spoon onto waxed paper; let stand until firm.

Makes about 1-1/2 to 3 dozen, depending on how large you make 'em!

Coconut Pecan Pralines: Prepare as above, increasing butter to a full stick (1/2 cup) and combining 2 cups of sweetened, shredded coconut with the pecans, adding the mixture in with the vanilla. Remove from heat and set aside to cool slightly and thicken, then drop on wax paper.

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