

Southern Pralines

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From David Lehr, nephew*

Submitted by Kye Lehr, grandnephew*

*Relation to Andy and/or Flora Lehr

Ingredients

Brown sugar	2 cups (packed)
Evaporated milk	$\frac{3}{4}$ cup
Butter	2 Tablespoons
Pecan halves	2 cups

Directions

1. Mix sugar and milk in heavy pan
2. Cook and stir until 234 F degrees
3. Stir in butter and pecans
4. Let stand 10 minutes
5. With spoon beat candy vigorously till thick but still glossy (about 3 minutes)
6. Quickly drop by spoonful onto wax paper
7. If it becomes too stiff, stir in a few drops of hot water
8. Store tightly covered with wax paper between layers