



Praline Syrup

Yield: about 4 half-pint jars

Recipe Source: Ball Book of Complete Home Preserving (2020)page 198

| Quantity | Ingredients |
|----------|---------------------------------|
| 2 cups | Dark or Light Corn Syrup |
| ½ cup | Water |
| 1/3 cup | Lightly Packed Dark Brown Sugar |
| 1 cup | Pecan Pieces |
| ½ tsp | Vanilla |

Instructions:

1. In a saucepan, combine corn syrup, water, and sugar. Heat over medium heat, stirring constantly, until sugar dissolves. Increase heat to medium-high, bring to a boil and boil for 1 minute.
2. Reduce heat and stir in pecans and vanilla. Boil gently, stirring constantly, for 5 minutes.
3. Ladle hot syrup into hot jars, leaving ¼-inch headspace. Wipe rim and apply two-piece metal canning lids.
4. Process in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000', 15 minutes at 1,001-3,000', 20 minutes at 3,001- 6,000', 25 minutes above 6,000' elevation. Turn off heat. Remove canner lid and wait 5 minutes.
5. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Serving Suggestions: *Dark, sweet and nutty, this praline syrup, packaged elegantly in ajar, makes a great gift. Serve it warm, over vanilla ice cream, for a special treat.*

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