

Praline Sauce

Yield: 8 half-pints

Headspace: ¼ inch

Process 20 minutes

1 C sugar

3C water

2 ½ C light corn syrup

½ C maple syrup

½ C light molasses

3 C pecan pieces

½ C bourbon



1. In a large saucepan, combine sugar, water, syrups, and molasses. Slowly bring to a boil over medium heat, stirring constantly. Add nuts, lower heat, and cover pan.
2. Simmer, covered, for 10 minutes, stirring occasionally to prevent sticking.
3. Remove from heat, stir in bourbon and ladle into jars.

Food Lover's Guide to Canning, 1997