



BACON PRALINES

PECAN PRALINES ARE A CLASSIC LOUISIANA TREAT, AND NOW THEY'VE BEEN BACON-IFIED. ONCE THIS SUGARY, NUTTY CANDY IS IMBUED WITH SMOKY BACON FLAVOR, IT BECOMES SOMETHING TRULY SPECIAL.

PREP TIME:

15 MIN

COOK TIME:

25 MIN

TOTAL TIME:

40 MIN

SERVES:

20 PRALINES

INGREDIENTS

- 6 slices Frick's Applewood smoked bacon
- 1 cup granulated sugar
- 1 cup light brown sugar, loosely packed
- 2 Tbsp. butter
- 2 tsp. vanilla extract
- 3/4 cup half-and-half
- 1 1/2 cup chopped pecans

INSTRUCTIONS

1. Chop bacon into bits then fry in skillet on medium-high heat until crisp. Remove from pan with slotted spoon and set on a paper towel lined plate. Reserve 1/4 cup of bacon grease.
2. Line a large baking sheet with parchment paper or aluminum foil (not wax paper).
3. Over medium heat, combine reserved bacon grease and all ingredients except the pecans, vanilla extract, and bacon bits into a large saucepan. Stir often until mixture reaches between 235 and 240°F.
4. Remove from heat, then add in pecans, vanilla extract and bacon bits.
5. Stir vigorously with rubber spatula or wooden spoon until mixture starts to thicken, becoming opaque light brown in color. Careful not to over stir; a thick but still syrupy consistency is desired.
6. Quickly drop heaping tablespoons of mix onto prepared baking sheet. Allow to cool completely and firm up. Store at room temperature.

• FAMILY OWNED FOR FIVE GENERATIONS •

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