

Praline Syrup



- 2 cups dark corn syrup
 - 1/3 cup dark brown sugar
 - 1/2 cup water
 - 1 cup pecan pieces
 - 1/2 teaspoon vanilla
1. Prepare 4 half-pint canning jars by washing them in hot soapy water, rinsing, and keeping the jars hot. This can be done in a dishwasher. Prepare lids according to manufacturers instructions.
 2. Combine corn syrup, brown sugar, and water in a saucepan. Bring to a boil; boil one minute. Reduce heat; stir in pecans and vanilla; simmer 5 minutes. Carefully ladle hot syrup into hot jars, leaving 1/4-inch headspace. Wipe jar rims clean. Place lids on jars with sealing compound next to glass. Screw band down evenly and firmly just until a point of resistance is met – fingertip tight.
 3. Process in a boiling waterbath canner using the time indicated in the table below for your altitude.

Altitude (feet)	Processing time (minutes)
0 – 1,000	10
1,001 – 3,000	15
3,001 – 6,000	20
6,001 – 8,000	25

Yield 4 half-pints servings.

Nutrition Facts

Serving Size: 2 tablespoons

Servings per recipe: 32

Amount Per Serving

Calories 89		Calories from fat 18	
			% Daily Value
Total Fat 2g			4%
Saturated fat	trace		1%
Cholesterol 0mg			0%
Sodium 33mg			1%
Carbohydrate 19g			6%
Dietary Fiber	2g		1%
Protein trace			1%
Vitamin A:	4%	Vitamin C: 0%	Folacin: 0%
Calcium:	1%	Iron: 1%	Potassium: 1%

Source: <http://www.homecanning.com>

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