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# **Praline Ice Cream Sauce**

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

**1 cup light brown sugar, firmly packed**

**1/4 cup light Karo syrup**

**1/2 cup half-and-half**

**2 tablespoons butter**

**1 teaspoon vanilla**

**1/8 teaspoon salt**

**1 cup coarsely chopped pecans**

In a saucepan, combine all of the ingredients. Cook over medium heat, stirring constantly, for 10 minutes or until the sauce is thick and smooth. Cool slightly.

Serve over vanilla ice cream.

(This sauce may be stored in a covered container in the refrigerator for several days. Before serving, add a small amount of cream. Heat, stirring, until smooth.)

Yield: 1 1/2 cups

## **Condiments, Sauces**

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*Per Serving (excluding unknown items): 992 Calories; 23g Fat (20.1% calories from fat); trace Protein; 205g Carbohydrate; 0g Dietary Fiber; 62mg Cholesterol; 646mg Sodium. Exchanges: 4 1/2 Fat; 13 1/2 Other Carbohydrates.*