
Praline Sauce

The Essential Southern Living Cookbook

Preparation Time: 10 minutes

Start to Finish Time: 3 hours 22 minutes

1 cup firmly packed light brown sugar

1/2 cup half-and-half

1/2 cup butter

pinch table salt

1 teaspoon vanilla extract

In a small saucepan over medium heat, bring the brown sugar, half-and-half, butter and salt to a boil over medium heat, stirring constantly for 1 minute.

Remove from the heat. Stir in the vanilla. Let stand for 10 minutes.

Yield: 1 1/2 cups

Condiments, Sauces

Per Serving (excluding unknown items): 1653 Calories; 92g Fat (48.9% calories from fat); 1g Protein; 215g Carbohydrate; 0g Dietary Fiber; 248mg Cholesterol; 1022mg Sodium. Exchanges: 18 1/2 Fat; 14 1/2 Other Carbohydrates.