



Roasted Caramel Pecans



2 c pecans, whole or chopped

1/4 c brown sugar

1/3 c evaporated milk

dash salt

1 T Karo syrup

1 t vanilla

Spread pecans in single layer on baking sheet. Bake at 350°F for 6-7 minutes or until lightly toasted. (If using toaster oven, cook for 8-9 minutes.) Watch carefully near the end of bake time as the nuts darken quickly.

In saucepan, mix brown sugar, evaporated milk, salt, and Karo syrup. Cook, stirring constantly, over medium heat until mixture reaches soft ball stage (235°F for sea level, 2 degrees less per 1000 feet above sea level). Remove from heat and stir in vanilla. Add roasted pecans and stir quickly until combined. Spread on wax paper and cool. Serve plain, in shakes or on ice cream.