



## Bourbon Praline Pecan Sauce

This rich and buttery Bourbon Praline Pecan Sauce will knock your socks off! In it, toasted pecans are smothered in a smooth buttery caramelized sauce then topped off with a generous splash of Kentucky bourbon. The warm color and luxurious flavor turns it into a genuine indulgence and it's versatility knows no end.

### Ingredients

1 1/4 cup Farm Fresh Nuts [Raw Georgia Pecans](#)  
roughly chopped and toasted  
1 cup packed light brown sugar  
1/2 cup heavy cream  
1/2 cup butter  
1/4 cup light corn syrup

1/4 tsp salt  
1/4 tsp ground cinnamon  
1/4 tsp baking soda  
3 Tbsp bourbon  
1 tsp pure vanilla extract

### Instructions

Preheat the oven to 350°F. Spread the pecans in a single layer on a baking sheet. Toast for 6-8 minutes. Set aside.

Bring brown sugar, heavy cream, butter, corn syrup, salt and cinnamon to a boil in a medium size heavy bottomed saucepan over medium heat, stirring constantly. Once boiling immediately lower the heat and let bubble for 2 minutes.

Remove from heat, and add the baking soda. Stir until incorporated.

Add bourbon, vanilla and toasted pecans. Mix well.

Cool slightly (about 10 minutes). Serve warm.

### Notes

May be made up to 3 days in advance, covered and chilled. Reheat in the microwave on low setting or in a saucepan over low heat.