



## Pecan Pralines

# Commanders Palace

1403 Washington Avenue; New Orleans, LA 70130; 504-899-8221

Opened 1893 ..... Nestled in the middle of the tree lined Garden District, Commanders Palace is one of New Orleans's oldest restaurants. Atmosphere & southern charm have been a part of this restaurant for over 125 years. Tantalize your taste buds with Creole & Louisiana delicacies that will leave you with an unforgettable culinary experience. Countless awards & accolades have been bestowed on this culinary legend throughout its storied history.

**CHEF'S NOTE:** A perfect end to a great meal with some strong coffee & chicory. Walking through the French Quarter & the French Market, every so often you pass a doorway & out wafts this air thick with a burnt sugar or molasses smell. It's not bitter smelling, just sweet & intoxicating. The pecan crunch & nuttiness is the perfect complement. When it comes to pralines, we're traditionalists. We don't like chocolate pralines or chewy pralines – just classic pecan pralines. They are not chewy but not crunchy.

Zest of ½ orange  
2 cups heavy cream  
2 cups sugar  
2 cups chopped cleaned pecans

Set up cookie sheets or marble to place pralines on in advance. Be sure to have spoons & a place to put a hot pot. Timing is critical when pralines are ready to spoon out so preparedness is essential.

With a zester, zest half of an orange & chop finely. If you don't have a zester, use a sharp paring knife, skin the orange only taking off the colored rind, leaving the bitter white part of orange. This adds a great touch to your Creole confections.

In a 5 quart heavy gauge sauce pot, bring zest, cream & sugar to a boil. Note: this will easily overboil & create a mess.

Constantly stirring & watching, turn heat down to medium low. Simmer. Occasionally stir to break down froth that comes to top.

After about 15-17 minutes, mixture will stabilize & not try to climb up pot. This is when it will start to reduce & caramelize. Occasionally stir, making sure mixture is not burning on bottom until mixture starts to pull together, releasing from side & turning brown. This should take about 5-7 minutes.

Add pecans. If mixture seems to pull together & not turn brown, turn up heat, it could take seconds.

When mixture becomes one large clump, pull immediately from heat. Work fast spooning mixture with teaspoons onto the cookie sheet or marble. The size will depend on number of pralines desired. This recipe makes bite sized portions.

Note: The mixture & saucepot are extremely hot & can easily burn surface. It's helpful to have someone help spoon pralines out. The pralines should be creamy & look shiny, not brittle or chewy.  
Yield: 3 dozen

*As always, Bon Appetit!*