

MICROWAVE DIVINITY

2 cups sugar
1/8 teaspoon salt
1/2 cup light corn syrup
1/3 cup water

2 egg whites
1 teaspoon vanilla
1 1/2 cups chopped pecans

Combine sugar, salt, corn syrup and water in 8-cup glass measure. Microwave on high, uncovered for 3 minutes. Stir. Microwave on high, uncovered, 8 to 10 minutes (about 260°) or until a small amount dropped in very cold water forms a hard ball. Meanwhile, beat egg whites in large bowl until stiff peaks form. Pour hot syrup in thin stream over egg whites while beating at high speed. Add vanilla. Continue beating until mixture holds its shape and starts to lose its gloss (about 5 minutes). Fold in pecans. Spoon onto waxed paper. Makes about 50 pieces.

MICROWAVE PRALINES

1/2 pint whipping cream
2 cups light brown sugar,
packed

1 1/2 cups pecans pieces and
chunks
1/2 teaspoon vanilla

In a microwave safe bowl combine sugar and whipping cream. Cook on High in microwave between 10 and 14-minutes. It's hot so be careful. Remove bowl and add pecans and vanilla. Stir and then spoon onto wax paper. Since microwave ovens vary in power output you may have to make some adjustments on the time you cook these. Makes about 10 pralines. Quick, easy and great.

OLD-FASHIONED PEANUT PATTIES

Cindy Fox Lensing

3 cups sugar
1 cup water
1 cup Karo light syrup
1 cup raw peanuts

1/2 stick margarine
1 teaspoon vanilla
1/4 teaspoon salt
4 drops red food coloring

Bring sugar, water and Karo to a boil. Add peanuts and bring to boil again. Cook until it forms a soft ball in cold water. Remove from heat and add margarine, vanilla, salt, and food coloring. Beat well and drop onto wax paper. Cool.