

Turtles

2 c. Karo
2 c. sugar
1 tsp vanilla

Heat just
till
butter
melts

1 can evap. milk (12 oz)

$\frac{1}{4}$ lb. butter

$\frac{1}{4}$ tsp salt

Mix sugar & Karo in large pan. Bring to boil, stirring constantly. Leave spoon in pan. Cook to 230° (soft ball). Start adding butter & milk a little at a time, so it never stops boiling. Cook, stirring, until it reaches 240° (med. ball). Remove

from heat & add salt & vanilla. Pour
over pecans arranged on greased
cookie sheets. Cool in freezer, then
dip in chocolate.

(You can use 3 large Hershey bars
melted w/ $\frac{3}{4}$ stick paraffin over
hot water)

Makes lots