

Our Favorite
RECIPES



“Cousin Paddy’s Praline Pecan French Toast”

¾ Cup Flaherty’s Hot Buttered Rum	2-Tbsp Butter
2 T Light Corn Syrup	¾ Cup Pecans, chopped
4-5 1” French Bread	5 eggs
1 ½ to 2 Cups Milk	

In a small bowl, microwave Hot Buttered Rum, butter & corn syrup until it melts. Stir to mix and put into a 9” x 9” ungreased pan. Add Chopped pecans. Arrange French Bread slices in a single layer over pecans. Mix the eggs and milk together and pour over bread slices. Sprinkle with cinnamon. Refrigerate overnight. Bake 350 for 50 minutes until golden brown.

