

Heritage Recipes

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Mexican Orange Candy

This candy is a holiday tradition in my family and my favorite aunt always makes it. Just seeing the recipe makes me smile, because I really love my aunt but I really don't like this candy. However, lots of other people in the family, including my husband like it, so here it is. You be the judge!

Mexican Orange Candy

3 cups granulated sugar
1 1/2 c milk, scalded
1 c walnuts or pecans
Grated rind of 2 oranges
1/2 c butter

Melt 1 cup of sugar in a large pan over medium heat while the milk is scalding in another saucepan. When the sugar is melted and a golden brown color (stir continually and watch to keep from scorching), add the hot milk, all at once, stirring.

Add the other two cups of sugar to this mixture. This will cause a hard ball in the mixture, but keep stirring until dissolved. Cook until it forms a hard ball in water or use a candy thermometer.

Just before it is done, add grated orange rind, butter and nuts. Remove from heat and beat until creamy. Pour into a buttered 9-inch square pan to cool. Cut into squares when cooled.

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editor@heritagerecipes.com
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