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## Walnut Praline Sauce

*From the Kitchen of Brett Broussard*

**1/2 cup whipping cream**

**1/2 cup whole milk**

**1 cup packed brown sugar**

**1/2 cup butter (1 stick)**

**1/2 cup chopped walnuts**

**1/4 teaspoon almond extract (could substitute 1/2 tsp. of vanilla extract)**

**pinch of salt**

In a medium saucepan, bring milks, sugar and butter to a boil over medium high heat. Cook, stirring constantly for 3 minutes. Stir in walnuts, extract, and salt. Continue to boil until thickened to sauce consistency. Remove from heat and pour over bread pudding.

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