

# Family Recipes Comal Pecan Farm



A Collection of Family Recipes  
(Most Using Pecans)

Comal Pecan Farm

# Family Recipes

## Comal Pecan Farm

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## Comal Pecan Farm

### Basics – Roasting Pecans

#### Roasted Pecans

**Ingredients:**

1 lb. of shelled pecan halves or pieces (either one or halves and pieces mixed together)  
Other ingredients such as salt, cinnamon or other seasoning to suit taste (see Seasonings Added recipe below)

(Mark's note to the cook: Start by roasting a batch of pecans without any flavoring, as the roasting process will "bring out" the wonderful, natural flavor of the pecan, including just the right mix of natural seasonings such as salt and basic pecan flavor". You can add the "fancy ingredients on the next batch as you experiment with roasting.)

**Directions:**

Place pecans on a large tray and carefully inspect to remove any remaining shell pieces  
Move the pecans to a lightly greased baking or cookie tray  
Preheat the oven to 350 °F  
Add the tray of pecans to the oven and bake for 8-10 minutes.  
Remove, stir the pecans and place back in the oven for another 5-10 minutes, depending on the amount of pecans, oven temperature, etc.

You will know the pecans are "roasted just right" when the pecans start browning and you start smelling the delicate aroma of roasted pecans. Check by tasting a piece or two to confirm a firm, crunchy taste (Be careful, the pecan pieces are HOT!)

IMPORTANT NOTE: The pecans will begin "over-roasting" shortly after you complete the smell and taste testing above, so BE CAREFUL NOT TO OVER-ROAST).

Remove from oven, cool and serve. Or cover with your favorite candy and serve as a sweet treat. Use your imagination!

Now to add flavorings---

#### Roasted Pecans with Seasoning Added

**Ingredients:**

Pecan halves and/or pieces cleaned and sorted per above Roasted Pecan recipe.  
Shallow mixing bowl with small quantity of milk or water.  
Supply of salt, sugar, cinnamon, or other granular seasoning of choice

**Directions:**

Sprinkle salt, sugar or other seasoning in a cookie tray (or a combination of seasonings)  
Wet pecans in the mixing bowl and move to the cookie tray that has been sprinkled with seasoning of choice  
Mix thoroughly by hand to add seasoning to all of the pecan pieces, noting that the wetting process helps make the seasoning stick to the pecan pieces  
Roast per above Roasted Pecans recipe

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### Pecan Butter

#### **Ingredients:**

1. 1 cup chopped [pecans](#)
2.  $\frac{1}{2}$ -1 tablespoon vegetable oil (Vegetable oil can be substituted with safflower, canola, etc.)
3.  $\frac{1}{8}$  teaspoon [salt](#)

Yield: 14 tablespoons (Units US); about 7 servings

#### **Directions:**

1. If roasting pecans, place on a greased cookie sheet in preheated 350 degree oven. Spread them out in a thin layer to roast evenly.
2. Roast for 5 minutes, stir, then roast for another 5 minutes until you can smell them. Take care not to scorch them!
3. As soon as they come out of the oven, place them on a flat plate or piece of parchment paper to cool.
4. Add cooled pecans to food processor and blend on HIGH until finely ground, 2-3 minutes.
5. Add vegetable oil  $\frac{1}{2}$  tbs at a time and continue to blend until butter reaches desired consistency.
6. Add salt to taste.
7. Place in an airtight container and store in the fridge. Usually, this will keep 1 to 2 months if you used fresh nuts. Storing at room temperature will accelerate rancidification.

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### Cakes, Cookies & Candy

#### Brandied Fruit Bars

3 c. diced fruit  
1-1/2 lbs. dates, prunes, apricots, figs, raisins, dried cherries, dried cranberries  
1/2 c. brandy, rum or cognac  
1 c. dried bread crumbs  
2 c. pecans, cut in 1/2 inch pieces  
1 c. flour  
1/2 tsp. baking powder  
1/2 tsp. salt  
3 eggs  
1 c. sugar

In large glass jar or bowl, soak fruits in brandy, rum or cognac for 3 hours, covered. Cover a 9 x 13-inch pan with foil; spray with Pam and sprinkle with dried bread crumbs. Toast pecans for 10 minutes; set aside to cool. Sift together flour, baking powder, and salt. Beat eggs, then add sugar and beat well. Add dry ingredients to egg mixture and just barely mix. With wooden spoon, add fruits and nuts. Pour over bread crumbs in pan and smooth top. Bake for 45 minutes at 350°. Cool and cut into bars.

#### Bratchlers

(Cookies for New Year's Breakfast)

1 c. shortening  
2 c. sugar  
1 c. sour cream  
2 eggs  
1 tsp. baking soda  
Flour  
1/2 tsp. salt  
1/4 tsp. baking powder  
Powdered Sugar Icing and food coloring  
Chopped pecans  
Crushed pineapple or coconut

Mix shortening, sugar, sour cream, eggs, baking soda, salt and baking powder. Add enough flour to make a very stiff dough. Roll dough out about 1/2 thick on floured board and cut into 1/2-inch wide strips. On greased baking sheet, form circles and create spokes like a wagon wheel. Bake at 350° for about 12 minutes. Cool, then ice with Powdered Sugar Icing and food coloring. Top with chopped pecans, and crushed pineapple or coconut.

#### Chocolate Chip Cookies

1 c. shortening  
1 c. white sugar  
1 c. brown sugar  
1 tbs. oil  
2 eggs  
1 tbs. water  
3 c. flour

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1/2 tsp. salt  
1 tsp. baking soda  
1 pkg. chocolate chips  
1 tsp. vanilla extract  
1 c. pecans, chopped

Preheat oven to 375°. Combine shortening, sugars, eggs, oil and water and mix well. Combine flour, salt and baking soda. Add slowly to shortening mixture. Add vanilla and mix well. Add chocolate chips and pecans and mix well. Drop by teaspoonfuls onto greased cookie sheet. Bake 8 to 10 minutes. Makes 6 to 8 dozen.

### Chocolate Cream Cake

(Cokoladovy Dort)

1/2 c. butter  
1/2 c. shortening  
2 c. sugar  
5 eggs, separated  
2 c. flour  
1/4 c. cocoa  
1 c. buttermilk  
1 tsp. baking soda  
1 tsp. vanilla  
1 c. coconut  
1 c. pecans, broken

Cream together butter, shortening and sugar. Add egg yolks, one at a time, beating only enough to mix after each addition. Put soda into buttermilk. Combine flour and cocoa. Add liquid and dry ingredients to creamed mixture. Add coconut, vanilla and pecans. Fold in egg whites, beaten stiff but not dry. Bake in three greased and floured 9-inch cake pans at 350° for 35 to 40 minutes. Note: This should be a moist cake so begin checking at 30 minutes; otherwise, the cake will be too dry.

Icing:

16 oz. powdered sugar  
1/4 c. cocoa  
8 oz. cream cheese  
1/2 c. butter  
1 tsp. vanilla  
1 c. pecans, broken

Cream together butter and cheese. Sift together powdered sugar and cocoa add this to the creamed mixture a little at a time. Spread on cooled cake and garnish with pecans.

### Church Windows

1 stick margarine  
1 (12-oz.) pkg. semi-sweet chocolate chips  
1 c. chopped pecans  
1 bag sm. colored marshmallows

Melt margarine and chocolate chips. Cool this mixture. Add chopped pecans and marshmallows. Mix and form two large logs from mixture. Wrap in waxed paper or foil and put into freezer until firm. Slice into thin slices.

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### Cinnamon Coffee Cake

1 c. butter or margarine, softened  
2-3/4 c. sugar, divided  
2 tsp. vanilla extract  
4 eggs  
3 c. flour  
2 tsp. baking powder  
1 tsp. baking soda  
1 tsp. salt  
2 c. sour cream  
2 tbs. cinnamon  
1/2 c. chopped pecans

In a large mixing bowl, cream butter and 2 cups sugar until fluffy. Add vanilla. Add eggs, one at a time, beating well after each addition. Combine flour, baking powder, soda and salt. Add this mixture alternately with sour cream, beating just enough after each addition to keep batter smooth. Spoon 1/3 of batter into a greased 10-inch tube pan. Combine cinnamon, pecans and remaining sugar; sprinkle 1/3 over batter in pan. Repeat layers 2 more times. Bake at 350° for 70 minutes. Cool for 10 minutes and remove to wire rack.

### Date Pin Wheels

(Belgian Cookies)

1 c. margarine  
2 c. brown sugar  
3 eggs, beaten  
1/2 tsp. salt  
1/2 tsp. baking soda  
4 c. flour

Cream together margarine and sugar. Add eggs. Combine dry ingredients and add gradually to creamed mixture. Cut three pieces of wax paper, each about 18 inch long. Flour paper. Divided dough into 3 parts; put one piece on each piece of floured paper. If dough is too sticky, add more flour before dividing it. Pat until about finger thick.

#### Filling:

1 c. sugar  
1/4 c. chopped dates  
Enough milk to barely dissolve sugar  
2 tbs. margarine  
1 tsp. vanilla  
3 c. coconut  
1 c. pecans

Combine sugar, dates and milk. Cook this mixture until it boils, stirring constantly. Remove from heat. Add margarine and vanilla, mixing well. Add coconut and pecans, mixing well. Spread filling on prepared dough. Roll dough like a jellyroll. Put into freezer and let chill until firm. Slice each roll and place on well-greased baking sheet. Bake at 350° until light brown. Remove cookie from pan and flip over. If cookie sticks, return to oven for about 1 minute longer. Remove and cool.

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### Fig Cookies

1 stick butter or margarine, softened  
2 c. sugar  
1 tsp. baking soda  
2 eggs  
3-1/2 c. flour  
1 tsp. flour  
1/2 tsp. nutmeg  
1/2 tsp. cinnamon  
1-1/3 c. fig preserves  
1 c. chopped pecans

Preheat oven to 350°. Cream together butter, sugar, soda and eggs. Add vanilla, nutmeg, cinnamon and preserves. Add flour to form dough. Add pecans to dough. Drop by teaspoonfuls onto cookie sheet. Bake for 9 minutes or longer.

### Foolproof Fudge

1 (7-oz.) jar marshmallow crème  
2/3 c. evaporated milk  
1/4 c. butter or margarine  
1-1/2 c. sugar  
1/4 tsp. salt  
1 (12-oz.) pkg. semi-sweet chocolate morsels  
1 tsp. vanilla  
1/2 c. chopped pecans

Combine marshmallow creme, evaporated milk, butter, sugar and salt in 2-quart saucepan. Bring to full boil, stirring constantly. Continue to boil over moderate heat for 5 minutes, stirring constantly. Remove from heat. Stir in chocolate morsels and vanilla until smooth. Stir in pecans and pour into greased 8-inch pan and let harden.

Note: For a variation, substitute butterscotch morsels.

### German Potato Cake

1 c. butter  
2 c. sugar  
4 egg yolks  
1/2 c. cocoa  
1 c. hot, coarsely mashed potatoes, unseasoned  
3/4 c. sweet milk  
1 tbs. vanilla  
2 c. flour  
1 tsp. baking powder  
4 egg whites, stiffly beaten  
1/2 c. chopped pecans

Cream together butter, sugar, egg yolks and cocoa. Using wire whisk, blend in potatoes. Alternating with milk, add flour, soda and baking powder, blend well. Fold in beaten egg whites. Add pecans that have been coated with part of flour. Prepare 3 (9-inch) layer cake pans. Pour batter into pans and bake at 350° for 30 minutes.

Orange Filling:

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1 c. sugar  
1/4 c. cornstarch  
1 tsp. grated orange peel  
1-1/4 c. orange juice  
2 egg yolks  
1/4 tsp. yellow food coloring

Combine sugar, cornstarch and orange peel in saucepan. Add 1 cup orange juice. Cook, stirring constantly over medium heat until mixture thickens and becomes clear. Add to filling, beating constantly. Cook for 2 minutes then cool. Spread cooled filling between cake layers. Use egg white icing to frost cake.

### Hide a Cake

(Tastes better as it ages)

2 c. flour  
2 c. sugar  
2 tsp. baking soda  
Dash of salt  
2 eggs  
2 c. (20-oz. can) crushed pineapple, undrained

Sift together and mix first 4 ingredients. Add last 2 ingredients and mix well. Pour batter into a 9 x 13-inch baking pan. Bake for 30 minutes at 350° until cake pulls away from side. Cool before icing.

### Icing:

1 c. sugar  
1 c. evaporated milk  
1 stick margarine  
1 can (1-1/4 c.) Angel Flake coconut  
1/2 tsp. vanilla  
1 c. chopped pecans

Mix first 3 ingredients together and bring to a boil, stirring constantly. Boil 3 to 4 minutes longer (be sure to time!). Add coconut, vanilla and nuts. Pour over cake and cover. Hide it covered for four days.

### Never Fail Fudge

2/3 c. undiluted evaporated milk  
1-2/3 c. sugar  
1/2 tsp. salt

Combine all above ingredients in saucepan. Heat to boiling, and then cook 5 minutes, stirring constantly. Remove from heat. Add:

1-1/2 c. diced marshmallows  
1-1/2 c. semi-sweet chocolate chips  
1 tsp. vanilla  
1/2 c. chopped pecans

Beat vigorously for 1 to 2 minutes or until marshmallows are melted. Pour into buttered 9-inch square pan. When cooled cut into squares.

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### Oatmeal Nut Cookies

1 c. shortening  
1 c. white sugar  
1 c. brown sugar  
1 tbs. oil  
2 eggs  
1 tbs. water  
2-1/2 c. flour  
1 c. oatmeal  
1 tsp. baking soda  
1/2 tsp. salt  
1 tsp. vanilla  
1 c. pecans, chopped

Preheat oven to 375°. Combine shortening, sugars, eggs, oil and water and mix well. Combine flour, salt, oatmeal, and baking soda. Add slowly to shortening mixture. Add vanilla and pecans. Mix well. Drop by teaspoonfuls onto greased cookie sheet. Bake for 8 to 10 minutes. Makes 6 to 8 dozen.

### Persimmon Raisin Cookies

1/2 c. butter or margarine, softened  
1 c. sugar  
1 egg  
1-1/2 c. all-purpose flour  
1/2 tsp. cinnamon  
1/2 tsp. nutmeg  
1/4 tsp. cloves  
1/4 tsp., salt  
1 c. persimmon pulp  
1 tsp. baking powder  
1 c. raisins  
1 c. chopped pecans

Preheat oven to 350°. Cream butter. Gradually add sugar, beating well. Add eggs and beat well. Combine flour, spices and salt; add to creamed mixture, mixing well. Combine persimmon pulp and baking powder. Stir well and add to creamed mixture. Stir in raisins and chopped pecans. Drop dough by level tablespoons onto greased cookie sheets. Bake for 12 to 15 minutes or until done. Makes 3 dozen.

### Pralines

1 c. white sugar  
1 c. dark brown sugar  
1/2 c. cream or milk  
1 tbs. Karo  
2 c. (or more) pecans

Mix all ingredients except pecans and cook slowly for a while, and then bring to a boil. Stir and cook until thread stage (or test in cold water for a chord test). Beat and add pecans. Drop in small amounts onto cookie sheet that has been greased or covered with wax paper. Makes 1 dozen.

### Prune Cake

2 c. sugar  
3 eggs, beaten

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1 c. cooking oil  
2 tsp. nutmeg  
2 tsp. allspice  
2 tsp. cinnamon  
1-1/2 tsp. cloves  
1-1/2 tsp. salt  
2 tsp. soda  
1 c. buttermilk  
1-1/2 c. chopped pecans  
1 c. cooked prunes, pitted and drained  
1-1/2 c. flour

Cream sugar and oil. Add eggs. Sift together flour, soda and spices. Dissolve soda in buttermilk. Beat egg mixture, adding dry ingredients alternately with buttermilk/soda. Add nuts and prunes and mix well. Pour batter into greased and floured bundt pan. Bake at 325° for 1 hour or until toothpick stuck in middle comes out clean.

### Pumpkin Cake Roll

3 eggs  
1 c. sugar  
2/3 c. mashed pumpkin  
1 tsp. lemon juice  
3/4 c. flour  
1 tsp. baking powder  
2 tsp. cinnamon  
1 tsp. ginger  
1/2 tsp. nutmeg  
1/2 tsp. salt  
1 c. finely chopped pecans  
Powdered sugar

Beat eggs on high for 5 minutes, and then beat in sugar. Stir in pumpkin and lemon juice. In separate bowl, mix flour, spices and salt. Fold in first mixture. Spread on greased and floured 15 x 10 x 1-inch pan and top with chopped nuts. Bake at 375° for 15 minutes. Turn out on towel sprinkled with powdered sugar. Starting at narrow end, roll cake and towel together; cool. Unroll and spread filling over cake.

### Filling:

1 c. powdered sugar  
2 (3-oz.) pkgs. cream cheese  
4 tbs. butter  
2 tsp. vanilla

Combine all ingredients and spread over cake. Roll and chill.

### Sand Tarts

1/2 c. margarine  
2 tbs. powdered sugar  
1 tsp. vanilla  
1 c. flour  
1 c. ground pecans

Preheat oven to 300°. Sift flour and combine all ingredients. Roll into 2-inch long pieces and shape into crescents. Bake for 15 to 20 minutes. After baking and while still warm, roll cookies in powdered sugar.

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### Sicilian Fig Cookies

(Biscorri Fico)

Filling:

1 orange  
1 lemon  
2 lbs. pitted dates  
1 lb. seedless raisins  
2 lbs. dried figs, stems removed  
1 tsp. cinnamon  
1 tsp. nutmeg  
1 tsp. allspice  
1 tsp. cloves  
1 c. sugar  
1 c. honey  
1 qt. shelled pecans

Peel and seed orange and lemon. Reserve half of the rind of each. Grind all fruits together, including the orange and lemon rind. Using the small blade on the grinder. Add spices, sugar and honey to fruit mixture. Mix all ingredients together thoroughly. This is best done with the hands. Cover bowl and refrigerate overnight.

### Sweet Pretzels

3-1/2 c. sugar  
1/4 c. soft butter  
4 eggs  
1/2 tsp. salt  
1/2 tsp. nutmeg, rounded  
1/2 tsp. cinnamon, rounded  
1/2 tsp. allspice, rounded  
1/2 tsp. cloves  
1 c. pecans, chopped very fine (chop in blender)  
4-1/2 to 5 c. flour

Preheat oven to 375°. Cream together butter and sugar. Add 4 eggs and mix well. Add salt, nutmeg, cinnamon, allspice, cloves and chopped pecans. Work flour into this mixture. Toward the end you must use your hands. Dough will be extremely stiff. Take about 1A of the dough; on a floured board roll out into a 1/4-inch thick rectangle. Cut dough into strips approximately the length of a pencil. Roll each strip lightly, and then form into a pretzel shape. Place on lightly greased cookie sheet. Brush with beaten egg and bake. Let bottoms set and then place on top rack of oven until pretzels turn a golden brown, approximately 12 to 15 minutes. Cool on rack and store in tight container for crisp pretzels. Pretzels when completely cooled are very hard and should be broken into small pieces to eat.

Note: These deliciously spicy, sweet pretzels are our traditional Alsatian Christmas cookies. The recipe comes from my Grandmother. Although a little challenging to make, they are worth the effort!

### Sweet Roll Dough

1/2 c. warm water  
2 pkgs. dry yeast  
2 c. lukewarm buttermilk

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1/2 c. sugar  
2 tsp. salt  
2 eggs  
3/4 c. soft shortening  
7 c. sifted flour

Put warm (not hot) water in mixing bowl. Add yeast and stir to dissolve. Stir in buttermilk, sugar, salt, eggs, shortening and half of the flour. Mix with wooden spoon. Dough should not be too sticky or too stiff. Add enough of the remaining flour to handle dough easily. Mix with your hands. Turn onto lightly floured board. Knead until smooth and elastic, about 5 minutes. Round up in greased bowl. Let rise in a warm place (about 85°) until doubled in size, for 1 to 1-1/2 hours. Punch down and let rise again until almost doubled, about 30 minutes. Divide dough for desired rolls and coffeecakes or prune pies. Shape, let rise and bake at 350° for about 25 minutes.

Prune Filling:  
1-lb. box prunes  
Sugar  
Cinnamon  
Pecans

Cook prunes with just enough water to cover until soft. This takes about 20 minutes. Drain and take the seeds out and add sugar, cinnamon and nuts to your good-tasting. Fill rolls baked above.

Crumb Topping:  
1/2 c. sugar  
3/4 c. flour  
1/3 c. butter

Combine sugar and flour. Cut butter into flour mixture until crumbly. Sprinkle over prune filling, or if you make small kolaches, over them. This and the prune filling are usually enough for 2 pies.

### Texas Specials

1 c. margarine  
2 c. brown sugar  
2 eggs, beaten  
2 c. oatmeal  
2 c. chopped candy orange slices  
1 c. pecans  
1 c. chocolate chips  
1-1/2 c. flour  
1 tsp. baking powder  
1 tsp. baking soda  
1/2 tsp. salt

Preheat oven to 350°. Combine dry ingredients and set aside. Cream together margarine and sugar until light and fluffy. Add beaten eggs. Add remaining ingredients. Gradually add dry ingredients. Drop by spoonful onto greased baking sheet or roll into walnut-sized balls and flatten a little. Bake until light brown (don't overbake!)

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### Meats and Main Dishes

#### Sam's Famous Jerky

Cut meat across grain in strips ¼ to 3/8-inch thick

Mix together equal parts of soy sauce and Worcestershire sauce, 2 teaspoons black pepper, 3 or 4 teaspoons salt, 2 tablespoons Wesson oil, 2 cloves of chopped garlic

Soak meat in above sauce mixture over night

Lay meat on cookie sheets or rack

Dry in oven at 150° F with door kept slightly open for 10-12 hours (turn over once during this time)

#### German Sausage

##### Mark's note to the cook:

This is the Friesenhahn Family sausage recipe that has been used in Texas since the late 1840s. Sausage making requires specialized tools and equipment, a good bit of expertise, lots of time and hard work just to get the sausage prepared for smoking. Not to mention the smoke house or other suitable building or enclosure to smoke the sausages before they are ready to eat. Sausage making is usually a big family event, and is done by a family team that works together as sub-teams for "several hours" to "make the sausage".

BUT, if done properly, the results are WORTH THE EFFORT! So, read on, round up the ingredients and have fun following our historic recipe!

##### Ingredients:

For 100 lbs of sausage:

1. Deer meat – two (2) parts - (66-2/3 lbs)
2. Pork (Boston butts) – one (1) part - (33-1/3 lbs)
3. Beef casings – two "sets" (beef intestines, processed and prepared for stuffing sausage; available from a suitable meat market). Look for casings that are not too fatty.
4. Large roll of white cotton utility string or twine
5. 2 lbs coarse salt
6. 6oz. coarse ground black pepper
7. 1 oz. red pepper (cayenne)
8. 4 oz. curing salt (this has replaced salt petre in recent years due to unavailability of salt petre)
9. 12-15 cloves of fresh garlic cloves (adjust to suit your taste for garlic—it's strong so deviate carefully), finely chopped and soaked overnight in tap water (The garlic-laced water is the objective as it will be sprinkled into the final ground meet before stuffing). You can speed up the soaking process by warming the water and chopped garlic on the stove, but don't overheat.

Yield: Approx. 100 sausages

Note: 1 oz. = approx. 6 tsp, or 1 tsp = 0.17 oz.

##### Preparation:

###### Meat (usually one sub-team processes the meat)

1. Cut up the deer meat and pork in long narrow strips, suitable for your meat grinder. Keep deer meat and pork separate, weigh each and proportion the meat and seasonings accordingly.
2. Grind up the meat in two steps. . (Note: Two grindings are important to ensure good mixing of all meat and seasonings, but the 2<sup>nd</sup> grinding is chosen to suit taste. We grind with a 7/16" plate for the first grinding and a 5/32" plate for the second grinding)
3. First a course grind, alternating deer meat and pork to facilitate the mixing process

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4. Then add all dry seasonings, sprinkling in slowly while hand or machine mixing the meat to ensure uniform mixing (This step is important to ensure uniform taste and to avoid a concentration of seasonings in only part of the meat).
5. Strain out the chopped garlic and sprinkle in the garlic water. DO NOT ADD THE CHOPPED GARLIC, AS IT WILL MAKE THE GARLIC TASTE TOO STRONG
6. Continue thorough mixing by hand
7. Grind up the meat with a 2<sup>nd</sup>, finer grinding die.
8. Take a ½ lb. or so sample to the kitchen and fry into hamburger-style patties. This gives the team a chance to taste the seasonings in the finished product, and make a final decision on whether the seasoning is right or something is missing. (NOTE: PROCEED CAUTOUSLY TO ADD MORE SEASONING, AS THE SEASONING WILL ALMOST ALWAYS TASTE STRONGER AS THE SAUSAGE IS SMOKED AND READIED FOR EATING)
9. The meat is now ready for stuffing with a suitable sausage stuffer.

### Casings (a 2<sup>nd</sup> sub-team usually prepares the casings)

1. Unwrap the casings from the meat market and wash thoroughly (the kitchen sink or outdoor kitchen sink is best) to remove the salt preservative. Use luke-warm water.
2. Separate the casings and find an end. Slip the end over the faucet and slowly and partially fill the casing with cold water. Remove from the faucet and while holding the end with one hand, slowly slid fingers of your other hand down the entire length of the casing to check for holes and to fully rinse the inside.
3. Continue until all casings are rinsed in this manner
4. Cut the casings into 20" lengths and place the cut lengths in a large bowl.
5. Cut the string in 60" lengths and bend each length double
6. We take 4-6 of the double lengths and tie together in a loop knot at the bend or loop end. This leaves a loop to attach to a nail or fastener so you can tightly pull and tie the cut ends at the opposite side to one end of the casings.

### Stuffing (usually the meat team does the stuffing):

1. Fill the sausage stuffer with seasoned meat.
2. Position the string nail near the stuffer and affix the looped end of the string over the nail. Tie the loose end of one string to one end of the 1<sup>st</sup> length of casing. (Note: You will see the benefit of this step as you continue tying up to 100+ sausages tight enough to prevent the string from slipping off the finished sausage once it is hanging on the stick in the smokehouse. The nail gives you an "anchor" from which to pull and knot wet slippery string tightly around the ends of the casing).
3. Slide the remaining, open end of the casing over the stuffing tube on the sausage stuffer.
4. One member of the team runs the stuffer, while a 2<sup>nd</sup> member handles and ties the 2<sup>nd</sup> end of the casing after the sausage is "stuffed"
5. Tie tightly and carefully. (THIS IS IMPORTANT, OR YOU WILL FIND YOUR FINISHED SAUSAGES SLIPPING OFF THE STRING AND LANDING ON THE FLOOR OF YOUR SMOKEHOUSE!)
6. Place finished sausages in a large tub, and when full move to the smokehouse
7. Hang sausage with approx. 6-8" in between each one; place no more than 10 or so sausages on each hanging stick. SPACE BETWEEN SAUSAGES IS IMPORTANT TO INSURE THE SAUSAGES DRY PROPERLY AND TO FACILITATE GOOD COVERAGE BY THE SMOKE.
8. Sausages are now ready to be smoked.

### Smoking (usually the Casings sub-team prepares the smoke):

1. Round up suitable dried oak or pecan bark and small branches. We use oak, some folks like pecan wood better. Your choice per taste.
2. Start a fire inside a 5-gal metal bucket with the bark and small branches. When it is burning brightly, it is ready for "smoke".

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3. Dampen the fire with a metal cover and a little water if necessary and place the smoking bucket on the floor of the smoke house; cover it partially with the metal plate to ensure smoke only and no large fire.
4. Start the smoking process. Check the smoke to ensure it is “going good” and smoke overnight. This is the first smoking.

### Finished product (this is the fun part after all of the work above):

1. If you like fresh (uncooked) sausage, remove the sausage after 1-2 days of smoking (after two “smokings”). We remove a good portion of the “fresh” sausage, eat it right away, or place it in the freezer for later use.
2. Either grille the sausage or cook it in a deep pan.
3. You know grilling, so for the pan cooking, cover the sausage with water, bring up to near boiling and simmer for 15-20 min or so until cooked. Don’t overdo the temperature or time, as the casing will burst, losing some of the good juices.
4. If you like “hard” sausage, then smoke the remaining sausage for a third day and then leave in the smoke house until fully dried (approx. up to an additional week depending on the weather). (Note: You may need to smoke additional times, or use an air fan if the weather is damp or warm. The key is getting the sausage dry on the outside to facilitate curing).
5. The sausage is then eatable like jerky. We enjoy “breaking off” a chunk of the sausage, removing the dried casing and eating it like jerky. You’ll know when the sausage is ready when it “snaps” when bent to remove a length for eating),

The above is lots of work but well worth the effort once you get the hang of the art. ENJOY!

### Panhas, or Scrapple\*\*

#### Mark’s note to the cook:

Panhas was made in Germany, and the German settlers who immigrated to Texas in the 1840s-50s brought the dish with them. It’s a dish of minced meat mixed with spices, broth, and boiled cornmeal and flour that is placed in a mold, allowed to cool and then served sliced and fried. It is usually served as a breakfast side dish (just like bacon).

In the Central Texas area around New Braunfels, my German family called it “Panhas”, while my wife’s German family called it “Scrapple”. Like German sausage, making Panhas is usually a big family event that takes “several hours”, a “good bit of work”, lots of socializing and maybe even a few cold beers to make. By either name, it’s a cultural treat worth the effort to make and enjoy!

#### Ingredients

For 40 2 lb. loaves (in 8-1/2” x 3-1/2” x 2-1/2” bread pans):

1. 18 lb. of pork-Boston Butts with bone
2. 18 lb. beef- inexpensive brisket or shoulder cut (or use deer meat)
3. 20 lb. soup bones (or equivalent amount of butchered deer bones with remaining meat)
4. 10 lb yellow corn meal
5. 3 lb white flour
6. 34-36 tsp salt
7. 20-22 tsp black pepper
8. 8 tsp all-spice
9. 3-4 tsp garlic powder
10. 3-1/2 to 4 tsp red or cayenne pepper
11. 4 tsp chili flakes (crushed red pepper)

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Note on ingredients: The above meat quantities are considered “about the maximum” amount for a “meaty” panhas. To suit taste for panhas with less meat, you can either reduce the meat components (1) and (2) above by about 1/3, OR add more water and corn meal/flour during the final stirring to slow the thickening process while the additional corn meal/flour is added.

### You will these special items:

1. A # 32 (32 gal) traditional black kettle (or other similar, suitable pot for smaller a smaller quantity)
2. A suitable propane (or natural gas) burner, stand for the kettle and appropriate wind shield for cooking outdoors
3. A large wooden stirring spoon ( or small wooden boat paddle)
4. A heavy-duty ½” slow-speed drill and a large mixing blade/bit (you’ll find the drill & mixing bit to be worth it, as hand-mixing the large kettle of thickening Panhas for 20-30 minutes is a lot of work!)
5. A suitable meat grinder. We use a heavy duty grinder with a 1/8” or 3/16” die (typically called a “hamburger meat” die)
6. An assortment of suitably-sized pots to handle intermediate tasks such as handling the cooked meat and readying it for grinding.
7. Bowls for mixing spices
8. A table scale to weigh ingredients and proportion the recipe
9. A large screened ladle to remove meat from simmering broth

### Preparation:

1. Trim excess fat but leave “enough” to help make a good broth that will congeal well
2. Cut meat into small (1’-2”) chunks or strips.
3. Debone meat, but retain the bones
4. Add 6 gal. water to kettle and bring to a boil, then set for simmer. (This may take an hour or two, depending on the size of your kettle and burner, wind, etc.)
5. Slowly add meat chunks and soup bones to simmering kettle while stirring gently with large spoon or paddle
6. Skim cooked blood off top of cooking meat
7. Simmer until meat is tender, pulls off the bones easily and readily pulls apart (this can take 3-4 hours, depending on size of the pot, heat, etc.)
8. Remove meat from kettle with screened ladle, place in pots and allow to cool
9. Retain broth in kettle and keep at a simmer
10. Hand-shred or cut meat into smaller pieces for grinding, remove remaining meat (should be very little left) from bones and discard bones.
11. Grind meat with “hamburger meat” die
12. (Note: our ingredients above yielded about 26 lb. of finely-ground meat)
13. Add meat back to broth and stir in seasonings with large spoon or paddle
14. Bring mixture back to a boil for 2-3 minutes while stirring in spices
15. Reduce to simmer
16. Man the drill and mixing bit and start mixing while a 2<sup>nd</sup> person slowly hand-pours the corn meal/flour mix into the kettle
17. Continue mixing while the corn meal/flour is consumed and the Panhas mixture starts to thicken
18. Continue mixing at simmer until the Panhas thickens noticeably; then stop adding any more corn meal/flour. Too much corn meal/flour will “over thicken” the Panhas and cause a grainy taste
19. It will take 25-30 minutes (or maybe a little more; see Notes below), depending on heat, but you will know when the Panhas is ready when the mixture begins releasing from the side of the kettle ( and a small test spoon used to hand stir)
20. Taste the Panhas broth while stirring to check taste and ensure that the corn meal/flour is cooked. Adjust salt, pepper, other seasoning as desired, BUT BE CAREFUL TO NOT OVERSEASON!
21. Shut off the burner, and immediately ladle/pour the Panhas into the disposable bread pans
22. Allow to cool overnight, then remove from the pans and cut or slice as desired
23. Fry or grill the slices to suit taste
24. Wrap and freeze the unused Panhas for later use

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That's it! All done!

### Notes:

1. You will have to learn what degree of thickness to cook the corn meal/flour mixture to. If not cooked enough, it will be too thin and the cooled/chilled mixture will not get as stiff as expected.
2. If that happens to you, as you can still slice and fry it, although it falls apart easily.
3. If the mixture is too thin, continue the aggressive stirring and add in more corn meal/flour mixture and some more water if needed to facilitate the continued mixing and cooking.
4. You will need to play with the seasonings, tasting and adjusting until you get what you want. Some people dredge panhas in a light coating of flour before frying.
5. Panhas also grills nicely; place ¼" thick panhas slices in a grill basket (or salmon grill basket) and grill at 450<sup>F</sup> or so for 10-15 min per side, or until nicely browned and as crisp as desired.
6. Panhas freezes very well; just slice and wrap individually in waxed paper and then place in freezer bags. Take out as many slices as you want and fry them, with or without thawing, reducing the heat slightly if frozen to allow more cooking time. Remember, everything is previously cooked so it only needs to be browned and heated through. Serve instead of bacon, ham or sausage for breakfast, lunch or dinner.

\*\* Recipe ingredients provided by Ryan Neuse, New Braunfels, TX.

# Family Recipes

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### Pies, Pastries & Desserts

#### Pecan Pie –Friesenhahn Family Recipe

1 eight inch pie (or larger if desired; adjust pie and pie shell ingredient quantities accordingly)

Prepare:

A baked pie shell (see recipe below)

Cream:

1/3 cup butter or margarine  
3/4 cup brown sugar (firmly packed)

Beat in one at a time:

3 eggs

Stir in:

1 cup light corn syrup—use dark corn syrup for a thicker, darker texture to suit taste  
1 cup broken pecans  
1 teaspoon vanilla  
1/4 teaspoon salt

Fill the shell. Bake the pie in a moderate oven 350° F for about 45 minutes. Check regularly after about 1/2 hour, and remove from the oven when the crust starts browning.

#### Pie Shell

##### **Ingredients:**

2 cups sifted all-purpose flour  
1 teaspoon salt  
2/3 cup shortening  
5 to 6 tablespoons cold water

##### **Preparation:**

Add flour to a large mixing bowl. Mix in salt thoroughly.

Heat shortening in a saucepan or cook pot until it liquefies; don't overheat.

Stir in liquid shortening with a large mixing spoon. Be careful; the shortening may be hot to the touch! Continue stirring until shortening and flour are thoroughly mixed. The "dough" will now be pretty firm and sticky, so wipe excess dough from the mixing spoon and remove it.

Add about 1/2 of the cold water and hand-knead the dough to mix in the water. Add a little more, but not all of the water, and continue hand-kneading the dough until it no longer "sticks" to your hands but is still "firm". You'll know the dough is ready when it is pliable, yet firm and does not stick to your hands. Add a little more of the water if necessary, and finish the hand-kneading process. (HINT: add a bit of flour and knead further to firm it up if you've added too much water and the dough is too "thin").

Form a good portion of the dough by hand into a ball and spread out on a cooking towel laid out on the counter and sprinkled with flour. Begin forming the "pie shell disk" by kneading into a thick "disc" by hand. Then sprinkle flour on the disc and finish rolling out (use a large rolling pin) for the pie shell. Sprinkle on additional flour as needed to keep the rolling pin from sticking.

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Roll the pie shell dough out to a diameter larger than your pie pan. If you have enough dough, it will be about 3/16" thick and the diameter will be larger than the pie pan to facilitate forming within the pie pan with enough dough to form the "rim"). Turn the pie pan over, center it and lay it on the dough. Grasp the corners of the cooking towel, pull the corners together and gently lift with one hand while holding the bottom of the dough with your other hand.

Quickly "flip" the dough and pie pan over, and carefully remove the towel. Then gently form the pie shell into the inside of the pie pan and trim the rim area for a nice presentation. Return the excess dough to the bowl for the next pie shell.

(NOTE: it takes a little practice to get the dough "just right", but the results are worth it compared to 'store-bought' pie shells!)

Yield: 2-crusts, 8 to 9 inch pie shells

### Old Fashioned Pecan Pie – Peggy Leirer Recipe\*

1 - 9" single crust pie shell (recipe above), unbaked & chilled in pie plate 30 min before using

#### Filling:

1 c maple syrup  
1c packed lite brown sugar  
½ c heavy cream  
1 tbs molasses  
4 tbs unsalted butter cut into ½" pieces  
½ tsp salt  
6 large egg yolks, lightly beaten  
1-1/2 c toasted, chopped pecans (6-10 min on shallow pan in 350° oven)

1. Preheat oven to 450°. adjust rack to lowest position
2. Heat syrup, sugar, cream & molasses in saucepan over medium heat until sugar melts, about 3 min. Stir occasionally. Remove from heat. Cool 5 min., whisk in butter pcs & salt. Whisk in egg yolks until incorporated.
3. Scatter the toasted pecan pcs. In chilled pie shell. Carefully pour filling over pecans. Place pie into oven & IMMEDIATELY REDUCE HEAT to 325°. Bake until filling is set and center jiggles slightly, 45-60 min. Cool pie on rack 1 hour, then refrigerate until set, 3-24 hours (I usually just cool it completely on the rack)

Nice with bourbon whipped cream as a garnish: Beat on dough until fluffy 1 c heavy cream, 2 tbs bourbon, 1-1/2 tsp lite brown sugar & ½ tsp vanilla

\*From Peggy Leirer  
11810 Ware Church Rd  
Hillsboro, MO 63050

### Pecan-Peach Cobbler

**Yield:** Makes 10 to 12 servings

#### **Ingredients**

- 12 to 15 fresh peaches, peeled and sliced (about 16 cups)
- 1/3 cup all-purpose flour
- 1/2 teaspoon ground nutmeg

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- 3 cups sugar
- 2/3 cup butter
- 1 1/2 teaspoons vanilla extract
- 2 (15-oz.) packages refrigerated piecrusts (or make your own pie crust shells; see recipe above after pecan pie)
- 1/2 cup chopped pecans, toasted
- 5 tablespoons sugar, divided
- Sweetened whipped cream

### Preparation

1. Preheat oven to 475°. Stir together peaches, flour, nutmeg, and 3 cups sugar in a Dutch oven. Bring to a boil over medium heat; reduce heat to low, and simmer 10 minutes. Remove from heat; stir in butter and vanilla.
2. Roll pie crust to a 14- x 10-inch rectangle. Add pie crust to a lightly greased 13- x 9-inch baking dish; trim sides to fit baking dish. Sprinkle 1/4 cup pecans and 2 Tbsp. sugar over 1 piecrust.
3. Spoon peach mixture into baking dish.
4. Sprinkle the rest of the pecans on top of the peach mixture.
5. Add strips of pie crust dough on top of the pecans. Add cross strips of dough for a nice presentation.
6. Bake at 450° F for 40 to 45 minutes or until crust and pecan toppings are lightly browned.
7. Serve warm or cold with whipped cream.

### Apple Strudel

INGREDIENTS (for 6 persons):

#### Dough:

- 12-1/4 oz. flour
- 1 tablespoon oil
- 1 tablespoon melted butter
- 3-1/2 fl oz. water, lukewarm
- a pinch of salt

#### Filling:

- 1-1/4 lb. tart apples (peeled, cored & sliced)
- 3-1/2 oz. melted butter
- 3-1/2 oz. biscuit breadcrumbs
- 1-3/4 oz. light brown sugar
- Raisins, cinnamon, chopped pecans, lemon juice, and rum (optional)

DIRECTIONS:

Peel apples and cut into thin slices. Gently brown the biscuit crumbs in butter. Combine all ingredients for the filling together.

#### Dough:

Mix flour, salt, oil and lukewarm water and knead together with the kneading hook on the mixer or in the kitchen's machine for approx. 10 minutes until the dough has become smooth and elastic. Roll the dough into a ball and brush with butter.

Using a sharp knife, cut a cross at the top of the ball of dough and then leave to rest at room temperature for 2 hours, wrapped in cling film.

Sprinkle a table cloth evenly with flour. Roll the dough out as thinly as possible on the cloth. Place your hands, stretched out flat, under the dough and draw the dough over the back of your hand so that it becomes thinner and thinner. You know the dough is ready when the pattern on the table cloth is recognizable through the dough, or when you can read newspaper print through it.

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Fill and roll the strudel together as per the instructions in the recipe, being sure to use the table cloth to help you, by raising the end with the filled dough just enough that the strudel begins to roll on its own accord. Grease the apple strudel with melted butter and bake in preheated oven at 400 °F (200 °C) for 30 minutes, or until golden brown.

### Candied Apple Pie

6 c. tart apples, thinly sliced  
3/4 c. sugar  
4 tbs. flour  
1/4 tsp. salt  
6 tbs. butter  
2 tbs. lemon juice  
1/2 c. brown sugar, firmly packed  
2 tbs. cream  
1/2 c. chopped pecans

Preheat oven to 400°. Prepare your favorite pie crust recipe. Combine apples with sugar, flour and salt and toss lightly. Put in pie shell. Dot with 2 tablespoons butter and sprinkle with lemon juice. Roll out remaining pastry for top crust. Cover pie and cut slits in it to allow steam to escape. Bake at 400° for 55 minutes. Melt 4 tablespoons butter in saucepan; stir in brown sugar and cream. Heat to boiling. Remove from heat and add pecans. Spread sugar mixture over top of pie. Return to oven and bake for 5 minutes longer until topping bubbles.

### Date Nut Cake

4 eggs  
1 cup sugar  
1-1/2 cup flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
2 teaspoons vanilla  
1 quart pecans  
1 lb. pitted dated

Beat eggs, add sugar and beat until light and fluffy. Add flour, baking powder and salt, which have been sifted together and beat well.

Add vanilla, chopped pecans and chopped dates. Mix thoroughly. Pack into a well-greased loaf pan. Place in a 300° F oven and bake for 30 minutes. Reduce temperature to 250° F and bake for 1 to 1-1/2 hours longer. Allow to cool before removing from pan.

### Pecan Cereal (Mark's favorite)

Note: Obtain a small (pint size) hand food grinder from the hardware or kitchen store. Use this to grind the pecans and store unused portion in the deep freeze to keep the pecans fresh.

Start with a bowl of your favorite cereal – (Mix two or more cereals if desired to suit taste. My favorite is ½ Grape Nuts and ½ Corn Flakes or Rice Chex)

2 oz. of ground pecans  
2-3 tablespoons of your favorite yogurt  
Add milk

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Serve with a side of fruit, juice and toast or bagel, as desired

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### Side Dishes

#### German Potato Salad

##### Ingredients

2 pounds potatoes, boiled in skins until tender  
½ pound bacon, fried and diced  
2 tablespoons cider vinegar  
1 teaspoon salt  
1 teaspoon sugar  
1 cup onions

Drain potatoes, peel, cut into small pieces in a large bowl, salt to taste. Dice fried bacon and drain, leave drippings in pan. Add onions to drippings. Fry slowly until brown. Remove from heat; add; and mix with vinegar, salt, and sugar. Add onion mixture and fried bacon to potatoes. Stir mixture, heat, add water (only a little) until potato chunks and ingredients are well mixed and consistency is uniform. Set aside; allow time for seasonings to "soak" until served.

#### Oma's Corn Fritters

##### Ingredients

2 eggs  
2 tablespoons melted CRUSTENE (shortening)  
1 No. 2 can (2-1/2 cups) cream-style corn  
1-1/2 cups sifted flour  
1 teaspoon baking powder  
1-1/2 teaspoons salt

Combine eggs, melted CRUSTENE (shortening) and corn. Add dry ingredients that have been sifted together, beat thoroughly. Drop by tablespoons into deep CRUSTENE (shortening) heated to 375° (hot enough to brown a 5/8-inch cube of day-old bread in 35 seconds), fry 3 or 4 minutes until golden brown. Drain on absorbent paper. Makes 16 medium-sized fritters.

#### Oma's Hush Puppies

##### Ingredients

1 cup corn meal  
1 cup flour  
4 teaspoons baking powder  
1 teaspoon salt  
1 egg, slightly beaten  
1 small onion, chopped enough milk to mix vegetable oil or shortening

Combine all ingredients except oil and mix well. Shape dough into small balls. Drop into hot oil and fry until browned.

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### **Soups and Salads**

#### Apricot Gelatin Salad

(Wonderful Easter Salad!)

- 1 (6-oz.) pkg. apricot or orange gelatin
- 2 c. boiling water
- 1 (20-oz.) can crushed pineapple
- 1 (8-oz.) pkg. cream cheese, softened
- 1 (15-oz.) can apricot halves, drained and chopped
- 1/2 c. chopped pecans
- 1 sm. (8-oz.) ctn. Cool Whip

In a bowl, dissolve gelatin with boiling water. Drain pineapple, reserving juice. Add pineapple to gelatin and set aside. In a mixing bowl, beat cream cheese and pineapple juice until smooth. Stir in gelatin mixture and chill until partially set, stirring occasionally. Stir in apricots and pecans. Fold in whipped topping. Pour into a 13 x 9-inch dish. Sprinkle with chopped pecans, if desired. Chill until firm.

#### Broccoli Salad

- 5 c. broccoli florets
- 1/2 c. raisins
- 1/4 c. chopped red onions, sauteed a bit
- 2 tbs. sugar
- 3 tbs. vinegar
- 1 c. mayonnaise
- 10 slices bacon, fried crisp and crumbled
- 1 c. pecans

Cut broccoli into bite-sized florets. Mix sugar, vinegar and mayonnaise together in separate bowl. Fry bacon and saute onions briefly. Add to broccoli. Add sunflower seeds and raisins. Pour mayonnaise mixture over vegetables and mix well. Makes 6 to 8 servings.

#### Carrot Jello Salad

- 2 (3-oz.) boxes (or 1 large. box) Lemon Jello
- 1 (20-oz.) can crushed pineapple
- 4 or 5 med. carrots, finely shredded
- 1 c. pecans
- 1/2 tsp. salt, if desired

Make Jello as directed on box, using drained pineapple juice instead of cold water. Set aside to cool. Add the finely shredded carrots, chopped pecans, crushed pineapple and dash of salt. Refrigerate, stirring several times until the Jello is slightly thickened and the fruit and nuts are well mixed. Continue to refrigerate for 5 hours or until firm.

#### Instant Pudding Salad

- 1 (16-oz.) can sliced peaches
- 1 (14-oz.) can cubed pineapple
- 1 (3 1/2-oz.) pkg. vanilla instant pudding
- 2 diced apples

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5 bananas  
1 or 2 c. pecans  
1 pt. strawberries, frozen or fresh  
Any other fresh fruit in season: grapes, watermelon, cherries

Combine canned fruits with pudding. Add apples, bananas, pecans, strawberries, etc.

Note: This recipe can be varied according to one's taste and available fruit. Can be made day before serving but do not add bananas until ready to serve.

### Thanksgiving Cranberry Salad

2 c. water  
1 c. sugar  
1 pkg. fresh cranberries  
1 sm. pkg. cranberry or cherry gelatin  
1 large can crushed pineapple  
1 (8-oz.) pkg. cream cheese  
¾ c. chopped pecans

Bring 1 cup water and sugar to boil. Add fresh cranberries and cook for 5 minutes (or follow directions on cranberry package). Bring the other cup of water to boil and dissolve gelatin in bowl; set aside to cool for a few minutes. Pour gelatin into cranberry mixture and stir well. Pour into 9 x 13-inch dish and refrigerate until gelatin mixture is thick. Combine pineapple, cream cheese and pecans. Spread over top of gelatin. Garnish with holly and cherries. Delicious!