



Recipes

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Asparagus Mold

Ingredients:

- 10-1/2 oz. can **cream of asparagus soup**
- 3 oz. **lime gelatin**
- 8 oz. **cream cheese**, softened
- 1/2 cup **mayonnaise**
- 1/2 cup **water**
- 3/4 cup chopped **celery**
- 1/2 cup diced **bell pepper**
- 2 tbsp. chopped **onion**
- 1/2 cup chopped **pecans**

Heat soup. Add gelatin and cream cheese. Mix well. Stir in other ingredients and put into a mold. Chill over night or until jelled.

Blue Cheese Ball

Ingredients:

- 8 oz. **cream cheese**
- 8 oz. **blue cheese**, crumbled
- 1/4 cup **butter**, softened
- 4-1/2 oz. can chopped ripe **olives**, well drained
- 1 tbsp. minced **chives**
- 1/2 cup chopped **pecans**

Blend cheeses and butter. Add olives and chives. Chill and shape into a ball. Sprinkle with pecans. Serve with assorted crackers.

Makes 3 cups

Cheddar Cheese Ring

Ingredients:

- 16 oz. grated **sharp cheddar cheese**
- 3/4 cup **mayonnaise**
- 1 medium **onion**, finely chopped
- 1 clove **garlic**, minced
- 1/2 tsp. **hot sauce**
- 1 cup chopped **pecans**
- 24 oz. **strawberry jam** (2 small jars)

Grease a pan or ring with a little mayonnaise. Mix together cheese, mayonnaise, onion, garlic, hot sauce and pecans and press into pan. Refrigerate for at least 2 hours and turn out onto a serving dish. Spread jam on top of cheese mixture. Serve with crackers. Keeps several days refrigerated.

Cheese Toasties

An hors d'oeuvre. Very tasty toasties!

Ingredients:

- 16 oz. grated **sharp cheddar cheese**
- 4 slices **bacon**, cooked & crumbled
- 1 cup chopped **pecans**
- 2 tsp. **Worcestershire sauce**
- 2 oz. jar **green olives with pimientos**, drained & chopped
- 2 to 3 tbsp. grated **onion**
- 1 cup **mayonnaise**
- 1 loaf party **rye**

Mix all ingredients and spread on rye. Heat oven to broil. Broil until bubbly.

Chicken Cheese Ball

Ingredients:

- 8 oz. **cream cheese**, softened
- 2 cups grated **cheddar cheese**
- 1 cup grated **Monterey jack cheese**
- 1/4 cup dairy **sour cream**
- 2 tbsp. **mayonnaise**
- 1/2 cup finely chopped **green onions**
- 6-1/2 oz. can **white chicken**, drained & flaked
- 1 tsp. **Worcestershire sauce**
- 4 to 5 drops **Tabasco pepper sauce**
- 1/2 to 3/4 cup finely chopped **pecans**
- snipped fresh **parsley**

Blend all ingredients together except parsley and pecans. Form into a ball. Roll in parsley and pecans. Cover and chill until ready to serve. Serve with your favorite crackers.

Chili Cheese Log with Pecans

Ingredients:

- 1-1/4 oz. **chili seasoning**
- 16 oz. **cream cheese**, softened
- 3 tbsp. **salsa**
- 1/2 cup **pecans**, chopped
- 1/2 cup shredded **Monterey jack cheese**

Beat seasoning, cream cheese and salsa together. Shape into a log and coat with pecans and shredded cheese. Chill until firm. Serve with crackers and vegetables.

Chocolate Chip Cream Cheese Ball

Ingredients:

- 1 cup **white raisins**
- 1/2 cup **rum or amaretto**
- 24 oz. **cream cheese**, softened
- 1 tsp. **cinnamon**
- 1-1/2 cups small **chocolate chips**
- 1/2 cup chopped **pecans**

Mix raisins and rum and soak for 1 to 2 hours, then drain. Mix raisins with remaining ingredients and shape into a ball. Serve with ginger snaps.

Cream Cheese & Olive Pecan Bites

Ingredients:

- 80 **pecan halves**
- 3 oz. **cream cheese**, softened
- 1/2 cup finely chopped **pimiento stuffed Spanish olives**
- 1 tbsp. chopped fresh **chives**
- 1/4 tsp. **black pepper**

Preheat oven to 350°F. Bake pecans in a single layer in a shallow pan for 8 to 10 minutes (or until toasted and fragrant), stirring halfway through. Stir together cream cheese, olives, chives and pepper. Spread onto one side of 40 pecans. Top with remaining pecans.

Cream Cheese Pecan Spread

Ingredients:

- 16 oz. **cream cheese**, softened
- 8 oz. can crushed **pineapple**, drained
- 2 tsp. chopped **onion**
- 1/3 cup chopped **green pepper**
- 2 tsp. **seasoned salt**
- 1 cup chopped **pecans**
- 1 cup **pecan halves**

Stir the cream cheese in a bowl until creamy. Blend in the pineapple, onion, green pepper, seasoned salt, and chopped pecans. Mix well. Mound mixture on a serving dish and garnish with pecan halves. Serve with crackers. Keeps well refrigerated.

Curried Cheese Log with Pecans

Ingredients:

- 8 oz. **cream cheese**, softened
- 1 cup coarsely shredded **sharp cheddar cheese**
- 1/2 cup coarsely crumbled **blue cheese**
- 1 tbsp. **butter**
- 1/2 tsp. **curry powder**
- 1/2 cup finely chopped **pecans**

Combine cheeses and mix well. Wrap in wax paper and chill until firm. Melt butter. Stir in curry powder and sauté, stirring, for 2 minutes. Stir in pecans and allow to cool. Shape cheeses and roll in pecan mixture.

Dog-Gone Delicious Dip

Ingredients:

- 2 cups grated **sharp cheddar cheese**
- 2 cups grated **Colby jack cheese**
- 3 to 4 oz. bunch **green onions**, chopped
- 1 cup finely chopped **pecans**
- 16 oz. jar **pepper jelly**
- 1 cup **mayonnaise**

Mix all ingredients except jelly in a bowl, adding only enough of the mayonnaise to make everything stick together. Flatten into a 9"×11" pan or serving dish. Spread jelly on top. Refrigerate. Remove an hour prior to serving. Serve with crackers.

Four Cheese Pâté

Ingredients:

- 24 oz. **cream cheese**, softened, divided
- 2 tbsp. **milk**
- 1 cup chopped **pecans**, toasted
- 4-1/2 oz. **Camembert or Brie cheese**, softened
- 4 oz. **blue cheese**
- 1 cup shredded **swiss cheese**
- **green & red grapes**

Line a lightly greased 8" round cake pan with plastic wrap and set aside. Combine 8 oz. cream cheese and milk in a medium mixing bowl. Beat on medium speed with an electric mixer until smooth. Spread mixture into prepared pan. Sprinkle evenly with pecans. Be sure to sprinkle pecans all the way to edge of pan so when pâté is inverted for serving, a ring of pecans shows around its edge. Cover and chill.

Combine remaining 16 oz. cream cheese, Camembert cheese (including rind), blue cheese and swiss cheese in a bowl. Beat until blended. Spoon mixture over pecan layer, spreading to edge of pan. Cover and chill at least 4 hours, but no more than 1 week.

To serve, invert pâté onto a serving plate and carefully remove plastic wrap. Garnish with grapes. Serve with apple wedges, gingersnaps, or assorted crackers.

Makes 4-1/2 cups

Fruit Cheese Ball

Ingredients:

- 12 oz. **cream cheese**, softened
- 3 oz. shredded **swiss cheese**
- 1/2 tsp. freshly grated **nutmeg**
- 1 cup finely chopped **apple**
- 1 cup finely chopped **mixed dried fruit** (raisins, apricots, prunes, etc.)
- 2 tbsp. **lemon juice**
- 1/2 cup finely chopped **pecans**
- 2 tbsp. finely chopped **parsley**

Beat cream cheese in a medium mixer bowl. Stir in swiss cheese and nutmeg. Toss fruits with lemon juice and stir into cheeses. Chill until slightly firm. Shape into a ball. Roll in pecans and parsley. Store refrigerated. Soften to room temperature before serving with crackers.

Indian Curry Balls

Ingredients:

- 4 oz. **cream cheese**
- 2 tbsp. **mayonnaise**
- 1 cup cooked & chopped **chicken**
- 1/2 cup grated **coconut**
- 1 tbsp. chopped **chutney**
- 1 tsp. **curry powder**
- 1/2 tsp. **salt**
- 1 cup **pecans**, chopped

Beat cheese and mayonnaise together. Add chicken, pecans, chutney, salt and curry powder. Chill slightly and shape into small balls. Roll in coconut (use additional coconut if needed). Chill and serve.

Makes 36

Kahlua Pecans & Brie

Ingredients:

- 3/4 cup finely chopped **pecans**
- 1/4 cup **coffee-flavored liqueur**
- 3 tbsp. **brown sugar**
- 14 oz. **Brie cheese**, rind removed

Spread pecans in a pie dish. Microwave on high 4 to 6 minutes, stirring every 2 minutes Add liqueur and sugar. Stir well. Pour mixture over Brie. Microwave for 30 seconds.

Olive Pecan Spread

Ingredients:

- 8 oz. **cream cheese**, softened
- 1/2 cup **mayonnaise**
- 1 dash **black pepper**
- 1/2 cup chopped **pecans**
- 1 cup **salad olives**, drained & chopped (reserve 2 tbsp. of liquid)

Combine cream cheese and mayonnaise. Mix well. Mix in liquid from olives and black pepper. Fold in pecans and olives. Spread on French bread wedges, crackers, or use to stuff celery. Can be stored, refrigerated, for up to 1 week.

Pecan Cracker Spread

Ingredients:

- 3 to 5 cups **green grapes**, chopped
- 1/3 cup **sour cream**
- 1/3 cup **mayonnaise**
- 8 oz. **cream cheese**
- 5 tbsp. **sugar**
- 1-1/2 cups chopped **pecans**

Mix all ingredients and spread on your favorite crackers.

Pecan Hummus

Ingredients:

- 1 cup toasted **pecans**
- 14 oz. can **garbanzos**, rinsed & drained
- 3 to 4 tbsp. **pecan oil**
- 1 clove **garlic**, chopped
- 1 tbsp. chopped **parsley**
- 2 tbsp. **lemon juice**
- **water**
- **salt**
- **black pepper**

Grind pecans in a food processor until smooth. Add garbanzos, 3 tbsp. pecan oil, garlic, parsley and lemon juice. Blend until smooth. Add water, 1 tbsp. at a time, to thin mixture to desired consistency. Add salt and pepper to taste. Drizzle with 1 tbsp. pecan oil, if desired. Serve with chips, crudités, or crackers.

To toast pecans, place on a baking sheet in a 375°F oven until golden brown, about 10 minutes. Cool before grinding.

Pineapple Cheese Ball

Ingredients:

- 16 oz. **cream cheese**, softened
- 1 tbsp. finely chopped **onion**
- 8 oz. can crushed **pineapple**, drained
- 2 cups chopped **pecans**, divided
- 1/4 cup chopped **green pepper**
- 1 tsp. **seasoned salt**

Mix cream cheese, onion, pineapple, 1 cup pecans, green pepper and seasoned salt. Chill and shape into a ball. Roll in 1 cup pecans. Serve with your favorite crackers.

Quick & Easy Beef Dip

Ingredients:

- 1 small **onion**, finely chopped
- 3 tbsp. finely chopped **green pepper**
- 8 oz. **cream cheese**
- 2 tbsp. **milk**
- 3 oz. dried **beef**, finely shredded
- 1/2 cup **sour cream**
- 1/2 cup **pecans**, finely chopped
- 1/2 tsp. **black pepper**
- 1/2 tsp. dried **basil**

Preheat oven to 350°F. Thoroughly blend cream cheese and milk. Add remaining ingredients. Blend well. Bake in an oven-proof serving dish for 30 minutes. Serve hot with your favorite crackers.

Salmon Log

Ingredients:

- 16 oz. can **salmon**
- 8 oz. **cream cheese**, softened
- 1 tbsp. **lemon juice**
- 2 tsp. grated **onion**
- 1 tbsp. **horseradish**
- 1/4 tsp. **salt**
- 1/2 tsp. **liquid smoke**
- 1/2 cup chopped **pecans**
- 3 tbsp. snipped **parsley**

Drain and flake salmon. Remove skin and bones. Combine salmon with cream cheese, lemon juice, onion, horseradish, salt and liquid smoke. Mix thoroughly. Chill for several hours. Shape into a 2"×8" log. Combine pecans and parsley. Roll log in pecans and parsley mixture. Chill. Serve with crackers.

Savory Pecan Pumpkin Spread with Bacon

Ingredients:

- 4 oz. **pumpkin or sweet potato butter**
- 8 oz. **cream cheese**, softened
- 3 strips **bacon**, cooked & diced
- 2 finely diced **green onions**
- 1 cup chopped **pecans**

Layer cream cheese on bottom. Top with pumpkin butter. Sprinkle bacon, onions, and pecans over butter. Serve with crackers, apple slices, ginger snaps, crudités, etc.

Smoked Oyster Pecan Log

Ingredients:

- 24 oz. **cream cheese**, softened
- 2 tbsp. bottled **steak sauce**
- 1/4 cup **creamy salad dressing**
- 1 clove **garlic**, minced (or 1 tsp. garlic powder)
- 1 small **onion**, finely chopped
- 1-1/2 to 2-1/4 oz. smoked **oysters**, well drained & chopped
- 3 cups chopped **pecans**, divided
- 3 tbsp. **chili powder**
- chopped fresh **parsley**

Blend together cream cheese, steak sauce, dressing, garlic and onion. Stir in oysters and 1 cup pecans. Shape into a long cylinder, approximately 2-1/2" in diameter. Roll in a mixture of chili powder, 2 cups pecans and parsley. Chill until firm. Serve with your favorite crackers.

Spiced Pecan Cheese Coins

Ingredients:

- 2 cups **self-rising flour**
- 1/2 tsp. **salt**
- 1/2 tsp. ground **black pepper**
- 1/4 tsp. ground **red pepper**
- 2 cups shredded **extra-sharp cheddar cheese**, room temperature
- 4 tbsp. **unsalted butter**, softened
- 4 oz. softened **cream cheese**
- 1/2 tsp. **Worcestershire sauce**
- 1/2 tsp. **hot sauce**
- 1 **egg white**
- 1 tbsp. **water**
- 1 lb. **pecan halves**

In a medium bowl, sift together flour, salt, black pepper and red pepper. In a food processor, pulse together cheddar, butter, cream cheese, Worcestershire and hot sauce until smooth. Add flour mixture and pulse until very creamy, scraping down the bowl as you go.

On a lightly floured surface, roll dough into three 2" thick logs. Wrap in parchment paper, securing at ends. Freeze for at least 1 hour.

Preheat oven to 375°F. Line rimmed baking sheets with parchment paper. Remove logs from freezer Using a sharp knife, cut logs into 1/4" thick coins and place onto prepared pans.

In a small bowl, whisk together egg white and water. Using a pastry brush, lightly coat each coin with egg wash. Press a pecan half into the center of each coin.

Bake until lightly browned, 10-12 minutes. Let cool completely before serving. Store covered at room temperature for up to 1 week.

Stuffed Mushrooms

Ingredients:

- 12 large **mushrooms**
- 2 tbsp. chopped **onion**
- 2 tbsp. **butter**
- 1/2 cup **pecans**, chopped
- 1/2 cup **bread crumbs**
- 1 tsp. **lemon juice**
- 1/2 tsp. **salt**

Wash mushrooms. Remove and chop stems. Sauté onion in butter. Add chopped stems, pecans, bread crumbs, lemon juice and salt. Fill mushroom caps with mixture. Broil for 4 minutes or until golden brown. Serve hot.

Trail Mix

Ingredients:

- 1-1/4 cups whole raw **almonds**
- 1 cup raw **cashews**
- 1 cup raw **walnuts**
- 3/4 cup dried **pineapple** tidbits
- 1/2 cup dried **dates**
- 1/2 cup roasted & salted **pepitas**
- 1 cup **pecan halves**

Mix ingredients and refrigerate in an air-tight container.

Warm Blue Cheese Spread with Pecans

Ingredients:

- 1 cup chopped **pecans**
- 3 tbsp. **butter or margarine**, divided, melted
- 16 oz. **cream cheese**, softened
- 8 oz. **blue cheese**
- 1 cup fresh **bread crumbs**
- 1/4 cup chopped fresh **parsley**

Preheat oven to 350°F. Put pecans and 2 tbsp. butter in a skillet over medium heat. Toast, stirring constantly, until golden brown. Allow to cool. Put cheeses in a food processor with a knife blade. Process until smooth, stopping once to scrape down sides. Stir in pecans. Spoon mixture into a greased 1-1/2 qt. baking dish. Combine bread crumbs, parsley and 1 tbsp. melted butter. Sprinkle crumb mixture over cheese mixture. Bake, uncovered, for 20 minutes. Serve warm with crackers and/or apple slices.

Makes 4 cups

Blueberry Salad

Ingredients:

- 3 oz. **black raspberry or black cherry gelatin**
- 3 cups boiling **water**
- 5 oz. fresh or frozen **blueberries**
- 20 oz. can crushed **pineapple**, drained
- 1/2 cup **sugar**
- 1 cup **sour cream**
- 8 oz. **cream cheese**, softened
- 1-1/2 tsp. **vanilla extract**
- 1/4 cup chopped **pecans**

Mix gelatin and boiling water until dissolved. Allow to cool. Add blueberries (if using frozen blueberries, gelatin doesn't need to cool). Add pineapple and chill until set.

Blend sugar, sour cream and cream cheese until smooth. Add vanilla. Mix well. Spread mixture over top of gelatin and sprinkle with pecans. Chill before serving.

Makes 10 to 12 servings

Chicken Salad

Ingredients:

- 6 **chicken breasts**
- 1 cup chopped **sweet pickles**
- 1 cup chopped **pecans**
- 1 cup finely chopped **celery**, divided
- 1 tsp. **salt**
- 1 cup **mayonnaise**
- 16 oz. can crushed **pineapple**, drained
- 1 large **onion**
- 1 tsp. **black pepper**

Combine chicken breasts, 1/2 cup chopped celery, onion, salt and pepper in a large stockpot. Fill with water and boil until tender. Remove chicken (discard vegetables). De-bone and finely chop chicken. Add pickles, pecans, remaining 1/2 cup celery and pineapple. Add enough mayonnaise to suit your taste. Serve with your favorite crackers.

Canada Dry Salad

Ingredients:

- 3 oz. **lime or lemon gelatin**
- 3/4 cup hot **water**
- 1 cup **ginger-ale**
- 3/4 cup diced **celery**
- 1/2 cup chopped **onions**
- 6 **stuffed olives**, sliced
- 2 cups peeled & chopped **apples**
- 2 tbsp. **lemon juice**

Dissolve gelatin in hot water and allow to cool. Add ginger-ale and allow to set slightly. When congealing begins, add remaining ingredients and pour into a 1 qt. casserole dish. Chill until firm and serve over lettuce leaves.

Congeaed Ambrosia Salad

Ingredients:

- 8 oz. frozen **whipped topping**, thawed
- 1 tsp. **vanilla extract**
- 2 cups **cottage cheese**
- 11 oz. can **mandarin oranges**, drained
- 20 oz. can **pineapple** tidbits, drained
- 6 oz. **orange gelatin**
- 1/2 cup chopped **pecans**
- 1/2 cup flaked **coconut**

Mix topping and vanilla together. Fold in cheese, oranges and pineapple. Sprinkle dry gelatin over mixture. Stir well. Spoon into a 13"×9"×2" dish. Combine pecans and coconut. Sprinkle over salad. Chill at least 6 hours.

Congeaed Waldorf Salad

Ingredients:

- 2 cups boiling **water**
- 6 oz. **raspberry gelatin**
- 1-1/2 cups **ginger-ale**
- 1/2 cup chopped **pecans**
- 1 large **apple**, peeled & diced
- 1 stalk **celery**, diced

Dissolve gelatin in boiling water. Add ginger-ale and chill until slightly congealed. Fold in pecans, celery and apple. Pour into a lightly oiled 6-1/2" cup mold. Chill until firm. Remove from mold and garnish with lettuce leaves and fresh fruit.

Cranberry Pecan Salad

Ingredients:

- 1 cup **pecan halves**
- 2 tbsp. **raspberry vinegar**
- 1/2 tsp. **Dijon mustard**
- 1/2 tsp. **sugar**
- 1/2 tsp. **salt**
- freshly ground **black pepper**
- 6 tbsp. **olive or pecan oil**
- 6 cups **mixed salad greens**, rinsed & dried
- 3/4 cup dried **cranberries**
- 1/2 medium **red onion**, thinly sliced
- crumbled **feta cheese**

Preheat oven to 400°F. Spread pecans evenly on a baking sheet. Toast for 8 to 10 minutes, or until lightly browned and fragrant. In a small bowl, stir together vinegar, mustard, sugar, and salt. If desired, add pepper to taste. Mix until sugar and salt dissolve. Whisk in oil. Toss greens, cranberries, pecans, onions, and cheese together in a salad bowl. Drizzle with vinaigrette and toss gently to coat.

Cranberry-Banana Salad Mold

Ingredients:

- 3 oz. **raspberry gelatin**
- 1 cup boiling **water**
- 14 oz. can **cranberry sauce**
- 2 medium **bananas**, sliced
- 1/2 cup chopped **pecans**

Dissolve gelatin in boiling water. Add cranberry sauce and stir until blended. Chill until thickened. Add bananas and pecans. Chill until firm. Serve on salad greens.

Florida Pecan Salad

Ingredients:

- 1 **Vidalia onion**, thinly sliced
- 1 **orange**, peeled & thinly sliced
- 3 cups **mixed lettuce leaves**, torn into pieces
- 1/2 cup chopped **pecans**
- 1/2 cup fresh **strawberries**, halved & quartered
- 1/4 to 1/2 cup **French dressing**

Toss all ingredients together in a large salad bowl. Serve chilled.

Makes 4 servings

Fruit 'N' Nut Tossed Salad

Ingredients:

- 4 cups torn fresh **spinach**
- 4 cups torn **romaine lettuce**
- 15 oz. can **mandarin oranges**
- 2 **celery** ribs, chopped
- 1 cup sliced fresh **strawberries**
- 4 **green onions**, chopped
- 1 cup **Renfroe Glazed Pecans**

Ingredients for Dressing:

- 1/4 cup **olive oil**
- 2 tbsp. + 2 tsp. **sugar**
- 1 tbsp. minced fresh **parsley**
- 1 dash **hot pepper sauce**
- 2 tbsp. **vinegar**
- 1/4 tsp. **salt**

In a salad bowl, combine spinach, lettuce, oranges, celery, strawberries and onions. Just before serving, drizzle with dressing to coat. Top with pecans.

Dressing:

In a small bowl, whisk together oil, sugar, vinegar, parsley, salt and pepper sauce until blended. Cover and refrigerate.

Makes 8 to 10 servings

Mediterranean Chicken-Pecan Salad

Ingredients:

- 5 medium **tomatoes**, cut into wedges
- 1/2 cup fresh **basil**, chopped
- 1 tbsp. **olive or pecan oil**
- 1 tbsp. fresh **lemon juice**
- 1 large clove **garlic**, minced
- 3 cups **saffron-flavored rice**, cooked
- 3 **chicken breast halves**, grilled & cut into strips
- 3/4 cup **pecan halves or pieces**, divided
- 2 cups **salad greens**

Combine tomatoes, basil, oil, lemon juice and garlic in a bowl. Marinate at room temperature for 20 minutes. Stir in rice and cooled chicken strips. Fold in 1/2 cup pecans. Spoon salad into center of serving plates and surround with greens. Use remaining 1/4 cup pecans to top each serving.

Pear & Goat Cheese Salad

Ingredients:

- **goat cheese**
- finely chopped toasted **pecans**
- **pears**
- fresh **field greens**
- **vinaigrette dressing**

Shape cheese into walnut-sized balls and roll in pecans. Cut pears in half and remove cores with a melon baller. Place each half on a plate lined with greens. Set a cheese ball in each cavity. Drizzle pears and lettuce with dressing.

Pear & Pecan Salad with Poppy Seed Dressing

Ingredients:

- 6 cups fresh **baby spinach**
- 1 to 2 **pears**, cored & thinly sliced
- 1/2 cup **pomegranate seeds**
- 1/2 cup crumbled **feta cheese**
- 1/2 cup **pecans** (halves or large pieces)

Ingredients for Dressing:

- 2/3 cup **mayonnaise**
- 1/2 cup **half & half or milk**
- 6 tbsp. **sugar**
- 8 tbsp. **apple cider vinegar**
- 1 tbsp. **oil**
- 4 tsp. **poppy seeds**

In a large bowl, toss together spinach, seeds, cheese and pecans. Add pears just before serving.

Dressing:

Combine all ingredients except seeds. Blend until smooth. Stir in seeds. Cover and chill until ready to use.

Pecan Basil Vinaigrette

Ingredients:

- 1/2 cup chopped fresh **basil**
- 1/4 cup fresh **lemon juice**
- 1/4 cup **olive oil**
- 1/4 cup **vegetable oil**
- 1/4 tsp. **salt** (or to taste)
- freshly ground **black pepper**
- 1/3 cup chopped **pecans**

Combine basil and lemon juice in a mixing bowl. Whisk in oils and season with salt and pepper to taste. At the last minute, fold in the pecans. Serve over sliced tomatoes or salad greens.

Makes 1 cup

Pretzel Nut Salad

Ingredients for Crust:

- 1-3/4 cups crushed **pretzels**
- 3/4 cup crushed **pecans**
- 1/2 cup **brown sugar**
- 3/4 cup **butter**, melted

Ingredients for Filling:

- 8 oz. **cream cheese**
- 1 cup **powdered sugar**
- 4 oz. **whipped topping**
- 11 oz. can **mandarin oranges**

Ingredients for Topping:

- 6 oz. **orange gelatin**
- 2 cups boiling **water**
- **ice**

Crust:

Preheat oven to 350°F. Mix all ingredients together and put into a 9"×13" pan. Bake for 8 minutes. Allow to cool.

Filling:

Combine cheese, sugar, and whipped topping. Spread over cooled crust. Top with oranges.

Topping:

Combine gelatin and boiling water. After container has cooled slightly, place it in a large bowl and surround it with ice. When gelatin is partially set, pour on top of filling. Keep refrigerated until ready to serve.

Raspberry Tang Salad

Ingredients:

- 3 oz. **raspberry gelatin**
- 1/2 cup boiling **water**
- 4 oz. **cream cheese**, softened
- 1/4 cup **mayonnaise**
- 8 oz. can crushed **pineapple**
- 1 **banana**, diced
- 1/4 cup shredded **coconut**
- 1/2 cup chopped **pecans**
- 1 cup **whipped cream**

Dissolve gelatin in boiling water and set aside to cool. Blend cheese with mayonnaise a little at a time. Gradually add pineapple, banana, coconut and pecans. Fold in whipped cream and allow to congeal.

Red Ring Salad

Ingredients:

- 3 oz. **raspberry gelatin**
- 3 oz. **cherry gelatin**
- 1 cup hot **water**
- 14 oz. can **cranberry sauce**
- 20 oz. can crushed **pineapple**
- 1 cup chopped **pecans**
- 1 cup diced **celery**

Mix all ingredients and put in a baking dish or mold.

Strawberry Pecan Quinoa Salad

Ingredients:

- 1 cup uncooked **quinoa**
- 1/3 cup diced **red onion**
- 3 tbsp. chopped fresh **flat leaf parsley**
- 3 tbsp. **pecan oil**
- 1 tbsp. **apple cider vinegar**
- 1 tsp. **lemon zest**
- 1 tsp. fresh **lemon juice**
- 1/4 tsp. **kosher salt**
- 1/4 tsp. freshly ground **black pepper**
- 4 oz. **prosciutto**, torn into strips
- 1 tbsp. **olive oil**
- 1 cup toasted **pecan halves**
- 1 cup quartered fresh **strawberries**
- 1 cup **feta cheese**
- 1/2 cup loosely packed **arugula**

Bring 4 cups water and quinoa to a boil. Cover, reduce heat to medium-low and simmer 8 to 10 minutes or until tender. Drain and return to saucepan. Cover and let stand 10 minutes. Stir together onion, parsley, pecan oil, vinegar, zest, juice, salt and pepper.

Sauté prosciutto with olive oil in a large non-stick skillet over medium heat 3 to 4 minutes or until slightly crisp. Drain well. Toss together with onion mixture, quinoa, pecans, strawberries, cheese and arugula.

Makes 4 servings

Strawberry Pecan Spinach Salad

Ingredients:

- 1/2 cup toasted **pecan halves**
- 1 lb. **baby spinach**
- 1 pt. **strawberries**, hulled & halved
- 1-1/2 tbsp. **poppy seeds**
- 1 cup **light vegetable oil**
- 1/3 cup **red wine vinegar**
- 2 tbsp. finely chopped **onion**
- 1/4 cup **sugar**
- 1 tsp. **salt**
- 1 tsp. **dry mustard**

Combine spinach, strawberries, pecans and poppy seeds in a large salad bowl. Combine oil, vinegar, onions, sugar, salt and mustard in a small bowl. Whisk well to blend. Pour desired amount of dressing over salad and toss to coat.

Sweet Broccoli Slaw Salad

Ingredients:

- 24 oz. **broccoli slaw mix**
- 1 cup light or regular **mayonnaise**
- 1/2 cup **sugar**
- 2 tbsp. **apple cider vinegar**
- 1 small **red onion**, chopped
- 1/2 cup sweetened dried **cranberries**
- 4 slices **bacon**, cooked & crumbled
- 1/2 cup chopped toasted **pecans**

Rinse slaw with cold water and drain well. Stir together mayonnaise, sugar and vinegar in a large bowl. Add slaw, onion, and cranberries. Toss gently to coat. Cover and chill for 8 hours. Sprinkle with bacon and pecans.

Makes 6 to 8 servings

Tracy's Chicken Salad

Ingredients:

- 3 **chicken breasts**, boiled, drained & shredded (or three 12-1/2 oz. cans white chicken meat)
- 3 stalks **celery**, finely chopped
- 1/2 **red onion**, finely chopped
- 1-1/2 cups toasted **pecans**
- 1/4 cup dried **cranberries**
- 1/4 cup **grapes**, sliced in half
- 1/4 cup dried **pineapple**
- 1/2 tsp. **garlic salt**
- 1/2 tsp. **black pepper**
- 1 cup **mayonnaise**
- 1/2 cup **sour cream**

Mix all ingredients together. Chill and serve. Outstanding!

Veggie Overload Salad

Ingredients:

- 1 **broccoli** crown, chopped
- 1/4 head **red cabbage**, thinly sliced
- 1 head **kale**, stem removed & thinly sliced
- 1 large handful **cilantro**, chopped
- 1 handful **pecans**, chopped
- 1/2 cup **pomegranate seeds** (optional)

Ingredients for Dressing:

- 1/4 cup raw **apple cider vinegar**
- 1/2 cup **extra virgin olive oil or pecan oil**
- 1 clove **garlic**, minced
- 1 tbsp. **Dijon mustard**
- 1 to 2 tbsp. **honey** (optional, to taste)

Combine all ingredients in a large bowl and toss well. Drizzle dressing over salad to taste. Use hands to massage dressing into salad (helps break down kale, making it easier to digest). Top with pomegranate seeds, if desired.

Dressing:

Combine all ingredients until smooth.

Wild Rice & Chicken Salad

Ingredients:

- 3-1/2 cups cubed & cooked **chicken**
- 4-1/2 oz. can chopped ripe **olives**, drained
- 1/2 cup chopped **green onions** with tops
- 1/2 cup **Renfroe Roasted & Salted Pecans**
- 1 cup chopped **celery**
- 1-1/2 cups **mayonnaise**
- 12 oz. **long grain & wild rice mix** (cook according to directions - add no seasonings)
- **salt**
- **black pepper**

Combine chicken, olives, onions, pecans, celery and mayonnaise. Add to cooked rice. Mix well. Season with salt and pepper to taste. Chill before serving.

Baked French Toast Casserole with Praline Topping

Ingredients:

- 13 to 16 oz. loaf **French bread**
- 8 large **eggs**
- 2 cups **half-and-half**
- 1 cup **milk**
- 2 tbsp. granulated **sugar**
- 1 tsp. **vanilla extract**
- 1/4 tsp. ground **cinnamon**
- 1/4 tsp. ground **nutmeg**
- 1 dash **salt**

Ingredients for Topping:

- 1 cup **butter**
- 1 cup packed **light brown sugar**
- 1 cup chopped **pecans**
- 2 tbsp. **light corn syrup**
- 1/2 tsp. ground **cinnamon**
- 1/2 tsp. ground **nutmeg**

Slice bread into twenty 1" slices (save any extra bread for other uses). Arrange in a generously buttered 9"×13" flat baking dish in 2 rows, overlapping the slices. In a large bowl, combine eggs, half-and-half, milk, sugar, vanilla, cinnamon, nutmeg and salt. Beat with a rotary beater or whisk until blended, but not too bubbly. Pour mixture over bread slices, making sure all are covered evenly (spoon some in between the slices). Cover with foil and refrigerate overnight.

Topping:

Combine all ingredients in a medium bowl and mix well.

Banana Muffins / Minnesota Muffins

Ingredients:

- 1/2 cup **butter or margarine**
- 1 tsp. **vanilla extract**
- 3/4 cup **sugar**
- 2 **eggs**
- 2 cups **all-purpose flour** (or 1 cup all-purpose & 1 cup wheat flour)
- 1 tsp. **salt**
- 1 tsp. **baking soda**
- 1 cup mashed ripe **bananas**
- 3/4 cup semi-sweet **chocolate chips**
- 3/4 cup chopped **pecans**

Preheat oven to 350°F. Cream butter, adding sugar gradually, then vanilla. Add eggs one at a time. Add dry ingredients in portions, alternating with portions of bananas. Fold in chocolate chips and pecans. Pour into well-greased muffin cups. Bake for 25 minutes.

Banana Nut Bread

Ingredients:

- 1/2 cup **butter or margarine**
- 3/4 cup **honey**
- 2 **eggs**
- 1/4 cup chopped **pecans**
- 3 crushed ripe **bananas**
- 2 cups **whole wheat flour**
- 3 tsp. **baking powder**

Preheat oven to 350°F. Cream butter and honey. Add eggs and mix well. Add bananas and mix well. Sift flour and baking powder together, then add to banana mixture. Add pecans. Mix well. Bake in a greased loaf pan for 1 hour.

Cherry Pecan Bread

Ingredients:

- 3/4 cup **sugar**
- 1/2 cup **butter**
- 2 **eggs**
- 2 cups **flour**
- 1 tsp. **baking soda**
- 1/2 tsp. **salt**
- 1 cup **buttermilk**
- 1 cup chopped **pecans**
- 10 oz. jar **maraschino cherries**, drained and cut in half (save juice for glaze)
- 1 tsp. **vanilla extract**

Ingredients for Glaze:

- 4 tbsp. **powdered sugar**
- 1/2 cup **cherry juice**

Preheat oven to 350°F. In a large bowl, cream together sugar, butter and eggs until light and fluffy. Combine dry ingredients and add to butter mixture along with buttermilk. Stir until well blended. Stir in pecans, cherries and vanilla. Pour into 2 greased 8-1/2"×4-1/2"×2-1/2" loaf pans. Bake for 35 to 40 minutes. Let stand for 5 to 10 minutes before removing from pans.

Glaze:

Combine sugar and juice until smooth. Drizzle over warm bread.

Chocolate Pecan Butter Bread

Ingredients:

- 1/2 cup warm **water**
- 1/4 oz. dry **yeast**
- 3-1/2 cups **all-purpose flour**
- 1 tbsp. **sugar**
- 1-1/4 tsp. **salt**
- 4 **eggs**, room temperature
- 3/4 cup **butter**, softened
- 1 cup chopped **pecans**
- 6 oz. semi-sweet **chocolate chips**

Preheat oven to 350°F. In a large mixing bowl, stir together warm water and yeast. Allow to stand 5 minutes to dissolve. Add flour, sugar, salt and eggs. Beat vigorously until well blended. Beat in butter 1 tbsp. at a time until batter is smooth. Cover bowl in plastic wrap and allow to rise. When batter has doubled in bulk, uncover and stir down. Add pecans and chocolate chips. Spoon into 2 greased 8-1/2"×4-1/2"×3" loaf pans (fill pans half full). Bake for about 45 minutes. Allow to cool 5 minutes before turning out onto racks.

Chocolate Streusel Bread

Ingredients:

- 1-3/4 cups **all-purpose flour**
- 1 cup **Greek yogurt**
- 1/2 cup **sugar**
- 1/4 cup **almond milk**
- 1/4 cup **olive oil**
- 2 tsp. **baking powder**
- 1 tsp. **vanilla extract**
- 1 **egg**

Ingredients for Streusel:

- 1/2 cup **pecans**
- 1/4 cup **unsweetened, shredded coconut**
- 1/3 cup **dark chocolate chips**
- 1 **tbsp. hemp seeds**
- 1 **tsp. cinnamon**
- 2 **tbsp. brown sugar**

Preheat oven to 350°F. In a large bowl, whisk together yogurt, sugar, milk, oil, vanilla and egg. Add flour and baking powder. Blend well. Spread half of batter in a greased and floured loaf pan. Sprinkle with half of streusel. Repeat with remaining batter and streusel. Sprinkle hemp seeds over streusel. Bake for 25 to 30 minutes or until a tester comes out clean. Place on a wire rack to cool completely before removing from pan.

Streusel:

Mix all ingredients together in a small bowl.

Cranberry-Bran Muffins

Ingredients:

- 3/4 cup **whole bran cereal**
- 3/4 cup **milk**
- 1 slightly beaten **egg**
- 1/4 cup packed **brown sugar**
- 1/4 cup **cooking oil**
- 1 cup **flour**
- 1/4 cup **wheat germ**
- 1/2 tsp. **baking powder**
- 1/2 tsp. **baking soda**
- 1/4 tsp. **salt**
- 3/4 cup coarsely chopped **cranberries**

Ingredients for Crunchy Topping:

- 2 tbsp. finely chopped **pecans**
- 1-1/2 tbsp. **wheat germ**
- 1 tbsp. **flour**
- 1/4 tsp. ground **cinnamon**
- 2 tbsp. melted **butter**

Preheat oven to 400°F. Combine cereal and milk in a small bowl. Let stand 5 minutes. Stir in egg, brown sugar and oil. Combine flour, wheat germ, baking powder, baking soda, and salt in a medium bowl. Add bran mixture and stir until just moistened. Fold in cranberries. Pour into muffin tins that have been greased and lined with baking cups (fill almost to top). Sprinkle with crunchy topping. Bake for 20 minutes or until done.

Crunchy Topping:

Combine pecans, wheat germ, flour and cinnamon in a small bowl. Stir in butter.

Makes 8 large muffins

Health Nut Muffins

Ingredients:

- 2-1/4 cups **all-purpose flour**
- 1 cup **light brown sugar**
- 2 tsp. **baking soda**
- 2 tsp. ground **cinnamon**
- 1/4 tsp. ground **ginger**
- 1/4 tsp. ground **nutmeg**
- 1/4 tsp. **salt**
- 3 **eggs**
- 3/4 cup **pecan oil**
- 1/2 cup shredded **coconut**
- 1 cup grated **carrots**
- 1 cup grated **zucchini**
- 3/4 cup **applesauce**
- 1 cup crushed & drained **pineapple**
- 1/2 cup dried **cranberries**
- 3/4 cup chopped **pecans**

Preheat oven to 350°F. In a large bowl, mix together flour, brown sugar, baking soda, cinnamon, ginger, nutmeg and salt. Add eggs and pecan oil. Mix well. Stir in coconut, carrots, zucchini, applesauce, pineapple, cranberries and pecans until evenly distributed. Be careful not to over mix. Lightly grease muffin tins or use liners. Fill each muffin tin cup all the way to the top. Bake for 35 to 40 minutes, until golden brown and middle is cooked (a toothpick inserted in the center comes out clean). Allow to cool in pan for at least 10 to 15 minutes before turning out onto racks to cool completely.

Makes 14 to 16 muffins

Molasses Bran Muffins

Ingredients:

- 1 cup **all-purpose flour**
- 1 tsp. **baking soda**
- 1 tsp. **cinnamon**
- 1/4 tsp. **ginger**
- 1/4 tsp. **nutmeg**
- 1 **egg**
- 1/2 cup **dark molasses**
- 1/4 cup **peanut oil**
- 2/3 cup 100% **bran**
- 1/2 cup **sugar**
- 1/2 cup hot **water**
- 1 cup **pecan pieces**

Preheat oven to 350°F. Combine flour, baking soda, cinnamon, ginger and nutmeg in a small bowl. Set aside. With an electric mixer at medium speed, beat egg, molasses and oil together in a large bowl. Blend well. Stir in bran, sugar and hot water until blended. Add flour mixture, a little at a time, beating well after each addition. Stir in pecans. Pour into muffin tins lined with baking cups. Bake for 20 to 25 minutes, or until done.

Nutty Mexican Cornbread

Ingredients:

- 1-1/2 cups **cornmeal**
- 3 tsp. **baking powder**
- 1 tsp. **salt**
- 2 **eggs**, beaten
- 14 oz. can **cream-style corn**
- 1 cup **sour cream**
- 2/3 cup + 2 tbsp. Kinloch **pecan oil**
- 2 **jalapeños**, seeded & chopped
- 1/4 cup roasted **pecan pieces**
- 1/2 cup finely chopped **onions**
- 1/4 cup finely chopped **red & yellow bell peppers**
- 8 oz. grated **cheddar cheese**
- 4 **bacon slices**

Preheat oven to 375°F. Combine cornmeal, baking powder and salt in a large mixing bowl. Stir to mix. Add eggs, corn, sour cream, 2/3 cup pecan oil, jalapeños, bell peppers, pecans, onions and cheddar cheese. Stir to mix well.

Add remaining 2 tbsp. pecan oil to a 10" ovenproof skillet over medium-high heat. Arrange bacon in skillet. When bacon just begins to sizzle, pour the cornbread mixture into skillet and transfer to oven. Bake until golden brown, about 40 minutes.

Orange Bran Muffins

Ingredients:

- 4 cups **bran flakes or raisin bran**
- 1-1/2 cups **buttermilk**
- 12 oz. can **orange juice concentrate**, thawed
- 1/2 cup **vegetable oil**
- 2 beaten **eggs**
- 1 **lemon**
- 2-1/2 cups **flour**
- 1-1/2 cups **sugar**
- 2-1/2 tsp. **baking soda**
- 1 tsp. **salt**
- 1 cup **pecans**, chopped small

Preheat oven to 400°F. Juice and zest lemon. Combine bran, buttermilk, concentrate, oil, egg, lemon juice and zest. In another bowl, combine flour, sugar, baking soda, and salt. Add cereal mixture, stirring until just moistened. Stir in pecans. Pour into muffin cups, filling each half full. Bake for 15 to 20 minutes.

Orange Nut Bread

Ingredients:

- 3 cups **biscuit/pancake baking mix**
- 2/3 cup **sugar**
- 3 **eggs**
- 3/4 cup **orange juice**
- 3/4 cup chopped **pecans**
- 2 tbsp. grated **orange peel**

Ingredients for Glaze:

- 1 cup **powdered sugar**
- 1/4 cup melted **margarine**
- 1 tbsp. **orange juice**

Preheat oven to 350°F. Prepare a loaf pan. In a large bowl with an electric mixer on low speed, beat together baking mix, sugar, eggs, orange peel and juice for 30 seconds. Beat on medium speed for 3 minutes. Stir in pecans. Spread in pan and bake for 55 to 60 minutes. Allow to cool 10 minutes before removing from pan. Allow to cool completely before applying glaze.

Glaze:

Mix all ingredients until smooth.

Orange Pecan Bread

Ingredients:

- 2 tbsp. **shortening**
- 1 cup **honey**
- 1 **egg**, beaten
- 3/4 cup **orange juice**
- 1-1/2 tbsp. grated **orange rind**
- 2-1/2 tsp. **baking powder**
- 1/2 tsp. **salt**
- 1/8 tsp. **baking soda**
- 3/4 cup chopped **pecans**
- 2-1/4 cups plain **flour**

Preheat oven to 325°F. Mix shortening and honey until creamy. Add egg and orange rind. Sift together flour, baking powder, salt and baking soda. Stir into honey mixture in portions, alternating with portions of orange juice. Stir in pecans. Pour into a loaf pan that has been greased and lined with wax paper. Bake for 1 hour and 10 minutes or until browned.

Orange Pecan Cream Cheese Muffins

Ingredients:

- 3 oz. **cream cheese**, softened
- 1 cup **biscuit/pancake baking mix**
- 1/4 cup **sugar**
- 1 **egg**, beaten
- 1/2 cup **orange juice**
- 1/4 cup chopped **pecans**
- 6 tsp. **orange marmalade**

Preheat oven to 400°F. Beat cream cheese with an electric mixer until whipped. Add biscuit mix and sugar with a fork. Stir in egg and orange juice until just combined (batter should be lumpy). Fold in pecans. Generously oil a muffin pan. Spoon 1/4 cup batter into each cup. Drop 1 tsp. marmalade into center of each muffin. Bake for 20 minutes.

Makes 6 jumbo muffins

Party Pecan Orange Bread

Ingredients:

- 1/4 cup **butter**, softened
- 3/4 cup **sugar**
- 2 **eggs**, beaten
- 2 tsp. grated **orange rind**
- 2 cups **flour**
- 2-1/2 tsp. **baking powder**
- 1 tsp. **salt**
- 3/4 cup **orange juice**
- 1 cup chopped **pecans**

Ingredients for Glaze:

- 2-1/2 tsp. **orange juice**
- 1/2 cup **powdered sugar**

Preheat oven to 350°F. Cream butter in a large mixing bowl. Gradually add sugar. Add orange rind and eggs. Mix well. Sift together flour, baking powder and salt. Add to butter mixture in small amounts, alternating with small amounts of orange juice (begin and end with flour mixture). Stir in pecans. Pour batter into a greased 8"×4" loaf pan. Bake for 50 to 55 minutes or until a toothpick inserted in the center comes out clean. Allow to cool 15 minutes before removing from pan. Cool completely before drizzling with glaze.

Glaze:

Mix ingredients together until smooth.

Pecan Apple Muffins

Ingredients:

- 1 large **Granny Smith apple**, peeled & finely diced
- 1 cup **sugar**
- 2 cups **flour**
- 2 tsp. **baking soda**
- 1/2 tsp. **salt**
- 2 tsp. **cinnamon** (heaped)
- 1/2 cup **vegetable oil**
- 1 **egg**
- 2 tsp. **vanilla extract**
- 1 cup **raisins**
- 1 cup chopped **pecans**

Preheat oven to 350°F. In a large bowl, mix together apple and sugar. Set aside. With a fork, stir together flour, baking soda, cinnamon and salt. In a small bowl, mix together oil, egg and vanilla. Stir into apple mixture. Stir flour mixture into apple mixture. Stir in raisins and pecans. Drop into well-greased muffin tins, filling each 3/4 full. Bake for 20 minutes.

Makes 24 medium muffins

Pecan Pie Muffins

Only 5 minutes prep time and delicious! Great for breakfast or as a dessert with a dollop of vanilla ice cream. Can be doubled.

Ingredients:

- 1-1/2 cups chopped **pecans**
- 1 cup firmly packed **brown sugar**
- 1/2 cup **all-purpose flour**
- 2 large **eggs**, beaten until foamy
- 1/2 cup **butter or margarine**, melted

Preheat oven to 350°F. Stir together pecans, brown sugar, and flour in a large bowl. Make a well in center of mixture. Stir together eggs and melted butter. Pour into well in dry ingredients. Stir just until moistened. Place foil baking cups in muffin pan cups and coat with cooking spray. Spoon batter into cups, filling each 2/3 full. Bake for 20 minutes or until done. Remove from pans immediately and cool on wire racks.

Makes 9 to 12 muffins

Pecan Raisin Scones

Ingredients:

- 2 cups **flour**
- 2 tsp. **baking powder**
- 2/3 cup **sugar** (or to taste)
- 1/3 cup **butter**, melted
- 1/2 cup **raisins**
- 1/2 cup **pecans**, chopped
- 2 **eggs**
- 1/2 cup **sour cream**
- 1 tsp. **vanilla extract**

Preheat oven to 350°F. Mix together flour, baking powder, sugar and butter until mixture resembles coarse meal. In a separate bowl, blend together eggs, sour cream, and vanilla. Stir into flour mixture until well blended (don't over mix - it should be lumpy). Stir in raisins and pecans. Spread batter into a spring-form pan. Bake for 25 to 30 minutes or until it starts to brown. Allow to cool in pan. Cut into wedges.

Pecan Wheat Bread

Ingredients:

- 2 cups **whole wheat flour**
- 2-1/2 cups **all-purpose flour**
- 5 tsp. **baking powder**
- 2 tsp. **baking soda**
- 1-1/2 tsp. **salt**
- 1 cup **brown sugar**, firmly packed
- 3 cups **sour milk or buttermilk**
- 4 tbsp. **salad oil**
- 1-1/2 cups chopped **pecans**

Preheat oven to 350°F. Sift together all-purpose flour, baking powder, baking soda and salt. Stir in whole wheat flour. Sift together. Stir in brown sugar. Stir in milk and oil until smooth. Stir in pecans. Pour into 2 well-greased loaf pans. Bake for about 80 minutes.

Pineapple-Banana-Pecan Bread

Ingredients:

- 2 cups sifted **flour**
- 1 tsp. **baking soda**
- 1/2 cup **brown sugar**
- 1 cup **pecans**
- 1-1/2 mashed ripe **bananas**
- 1 beaten **egg**
- 2-1/2 tbsp. **vegetable oil**
- 1 tsp. **vanilla extract**
- 1 cup crushed **pineapple** (in unsweetened pineapple juice)

Preheat oven to 350°F. Stir together flour and baking soda in a bowl. Add brown sugar and mix well. Combine egg, oil and vanilla. Add to dry ingredients. Mix until moistened. Mix together bananas and pineapple (with juice). Add to batter. Fold pecans into batter. Spread evenly in a greased loaf pan. Bake for 45 minutes, or until done. Cool before slicing.

Plum Bread

Ingredients:

- 2 cups **self-rising flour**
- 2 cups **sugar**
- 1 cup **vegetable oil**
- 3 **eggs**
- 8 oz. **plum baby food** (2 small jars)
- 1 cup chopped **pecans**

Preheat oven to 350°F. Mix all ingredients together and pour into a greased and floured tube pan. Bake for 1 hour.

Poppy Seed Pecan Bread

Ingredients:

- 2-1/3 cups **sugar**
- 1-1/2 cups **vegetable oil**
- 1-1/2 cups **buttermilk**
- 1-1/2 tsp. **vanilla extract**
- 1-1/2 tsp. melted **butter**
- 1-1/2 tsp. **almond flavoring**
- 3 cups **all-purpose flour**
- 3 **eggs**
- 1-1/2 tsp. **salt**
- 1 tsp. **baking soda**
- 1 cup chopped **pecans** (more is better)
- 1-1/2 tbsp. **poppy seeds**

Ingredients for Glaze:

- 1/2 tsp. **vanilla extract**
- 1/2 tsp. melted **butter**
- 1/2 tsp. **almond flavoring**
- 1/4 cup **orange juice**
- 1/2 cup **confectioners' sugar**

Preheat oven to 350°F. Grease three 8-1/2"×4-1/2"×2-1/2" pans. Line bottoms with paper. Mix all ingredients together and pour into pans. Bake for 50 to 60 minutes, until a toothpick comes out clean. Brush glaze on loaves while still warm.

Glaze:

Mix all ingredients together until smooth.

Praline Pecan French Toast

A wonderful baked French toast prepared the night before and baked the next morning. Makes an excellent holiday breakfast! Serve with maple syrup, or as is.

Ingredients:

- 6 **eggs**
- 1-1/2 cups **half-and-half**
- 1 tbsp. + 3/4 cup firmly packed **brown sugar**
- 2 tsp. **vanilla extract**
- 12 oz. loaf **French bread**, sliced 1" thick
- 1 tbsp. **butter**
- 1/2 cup **maple syrup**
- 3/4 cup chopped toasted **pecans**

Grease a 9"×13" baking dish. Whisk together eggs, half-and-half, 1 tbsp. brown sugar and vanilla until mixture is smooth and sugar has dissolved. Pour 1 cup of mixture into prepared dish. Place slices of French bread in dish and pour remaining mixture over bread. Cover and refrigerate overnight.

Preheat oven to 350°F. Melt butter in a saucepan over medium heat. Stir in 3/4 cup brown sugar and syrup. Mix until smooth. Bring to a boil, then reduce heat to low and simmer for 1 minute, stirring constantly. Stir in pecans. Spoon evenly over French toast casserole and bake until set and golden brown, about 30 minutes.

Raisin Carrot Muffins

Ingredients:

- 2 cups **flour**
- 1 cup **sugar**
- 2 tsp. **baking powder**
- 1/2 tsp. **cinnamon**
- 1/4 tsp. **ginger**
- 1/2 cup shredded **carrots**
- 1/2 cup **raisins**
- 1/2 cup chopped **pecans**
- 8 oz. can crushed **pineapple** (undrained)
- 2 **eggs**
- 1/2 cup **butter, oleo, or margarine**, melted
- 1 tsp. **vanilla extract**

Preheat oven to 375°F. Combine flour, sugar, baking powder, cinnamon and ginger. Stir in carrots, raisins and pecans. In another bowl, combine pineapple (with juice), eggs, butter and vanilla. Stir in dry ingredients until just blended. Spoon into a greased muffin pan and bake for 20 to 25 minutes. Cool on a rack.

Sticky Buns

Ingredients:

- 1/4 oz. active dry **yeast**
- 2 tbsp. warm **water**
- 1/4 cup boiling hot **milk**
- 1/2 cup granulated **sugar**, divided
- 3 tbsp. **shortening**
- 1/2 tsp. **salt**
- 1 large **egg**
- 2 cups sifted **all-purpose flour**, divided
- 1 tsp. grated **lemon peel**
- 1/4 tsp. ground **ginger**

Ingredients for Pecan Pan Coat:

- 1/4 cup melted **butter**
- 1/2 cup **brown sugar**, firmly packed
- 1/4 tsp. **cinnamon**
- 2 tbsp. **dark corn syrup**
- 1 tbsp. **water**
- 1/2 cup chopped **pecans**

Sprinkle yeast over hot water. Let stand 5 minutes to soften. Meanwhile, stir together hot milk, 1/4 cup sugar, shortening and salt. Allow to cool to lukewarm. Add egg, 1-1/2 cups flour, lemon peel, ginger and yeast mixture. Beat with an electric mixer on medium speed for 2 minutes. Stir in remaining 1/2 cup flour to make a moderately soft dough. Knead a few seconds to smooth out and round up dough. Cover and allow to rise in a warm place until doubled, 1 to 1-1/2 hours (this is a good time to prepare the pan coat). When dough has risen, turn out onto a floured board and roll out to an 8"×12" rectangle. Spread with butter. Sprinkle with pecans. Mix remaining 1/4 cup sugar with cinnamon and sprinkle on top. Roll tightly, starting with long side of dough, and cut into 1" slices. Place cut side down in coated pan, placing 3 rolls in center and 9 around edges. Let rise until double, about 40 to 50 minutes. Preheat oven to 375°F and bake for about 25 minutes, until browned and baked through. Loosen edges of rolls and invert pan over a plate. Let pan rest on rolls 1 minute so syrup drains. Serve warm.

Pecan Pan Coat:

Melt butter in a small sauce pan. Add brown sugar, cinnamon, corn syrup and water. Stir over moderate heat until mixture reaches simmering and sugar dissolves. Turn into a 9" layer cake pan. Sprinkle with pecans.

Makes 12 rolls

Sweet Potato Bread

Ingredients:

- 1/4 cup **butter**, creamed
- 1/2 cup firmly packed **brown sugar**
- 2 **eggs**, beaten
- 1 cup mashed, cooked **sweet potatoes** (fresh or canned)
- 3 tbsp. **milk**
- 1 tsp. grated **orange rind**
- 2 cups sifted **self-rising flour**
- 1/4 tsp. **nutmeg**
- 1/4 tsp. **allspice**
- 1/2 cup chopped **pecans**

Preheat oven to 350°F. Grease a 9"×5"×3" loaf pan. Beat together creamed butter and brown sugar until light and fluffy. Add eggs, sweet potatoes, milk and orange rind. Beat with mixer until thoroughly combined. Stir in flour, nutmeg, allspice and pecans. Mix thoroughly until smooth. Turn batter into pan and bake 45 to 50 minutes. Let cool in pan 10 minutes before removing to a rack. Allow to cool completely before slicing.

Vegan Cranberry Pumpkin Bread

Ingredients:

- 1 cup **pecan pieces**
- 2 cups whole raw **cranberries**
- 1-1/2 cups white **flour**
- 1/4 cup **pecan meal**
- 3/4 cup granulated **sugar**
- 1/2 tsp. **salt**
- 1 tsp. **baking soda**
- 1/4 tsp. **baking powder**
- 1/2 tsp. ground **cinnamon**
- 1/2 tsp. ground **ginger**
- 1/4 tsp. ground **cloves**
- 1 cup canned **pumpkin purée**
- 5 tbsp. **canola oil**
- 2 tsp. grated **orange zest**
- 3 tbsp. **water**

Preheat oven to 350°F. Lightly spray a 9" square or round cake pan with vegetable oil. Use a food processor to process the cranberries a few times until approximately quartered (or chop by hand). Transfer the cranberries to a small bowl. Put flour, pecan meal, sugar, salt, baking soda, baking powder, cinnamon, ginger and cloves in food processor. Process briefly to blend.

In a large bowl, mix together pumpkin, oil, zest and water. Add the blended dry ingredients along with cranberries and pecans. Mix as little as possible, leaving batter airy and light. Scrape batter into prepared pan.

Bake until bread has shrunk slightly away from sides of pan and a tester inserted in center comes out clean (about 45 minutes, or 55 minutes if using a loaf pan).

Allow to cool for about 5 minutes. If left in pan too long, bottom of loaf will get soggy. Turn out onto a rack to cool completely. Place in an airtight container. Keeps about 4, after which it will begin to dry out.

Zucchini Oatmeal Muffins

Ingredients:

- 2-1/2 cups **all-purpose flour**
- 1-1/4 cups **sugar**
- 1/2 cup quick-cooking **oatmeal**
- 1 tbsp. **baking powder**
- 1 tsp. **salt**
- 4 tsp. **cinnamon**
- 4 **eggs**
- 10 oz. peeled & grated **zucchini** (1 medium-sized)
- 3/4 cup **salad oil**
- 1 cup chopped **pecans**

Preheat oven to 375°F. In a large bowl, combine flour, sugar, oatmeal, baking powder, salt and cinnamon. Beat eggs slightly in a medium bowl, then stir in zucchini and oil. Combine with flour mixture along with pecans. Spray a muffin tin with cooking spray or use cupcake liners. Fill muffin tin cups with batter and bake for 20 to 25 minutes.

Makes 18 to 20 muffins

Appelicious Wild Rice with Pecans

Ingredients:

- 1 tbsp. **butter or margarine**
- 1/2 cup chopped **onion**
- 6 oz. original flavor **long grain & wild rice mix**
- 1-1/2 cups **water**
- 2/3 cup **apple juice or cider**
- 1 small **red apple**, chopped
- 1 small **green apple**, chopped
- 1/4 cup coarsely chopped **pecans**, toasted
- chopped fresh **parsley**

Heat butter in a medium saucepan over medium-high heat until melted. Add onion. Cook and stir 2 to 3 minutes. Stir in rice, seasoning packet, water and apple juice or cider. Bring to a boil, then reduce heat to medium-low. Cover tightly and simmer for 20 to 25 minutes until rice is tender. Stir in apples. Cover and continue cooking for 5 minutes or until liquid is absorbed. Stir in pecans. Serve garnished with parsley.

Asparagus with Orange & Pecans

Ingredients:

- 2-1/2 lb. fresh **asparagus**, trimmed
- 1/4 cup **butter**
- 1/3 cup **pecan halves**
- 1 tsp. grated **orange peel**
- 1 tsp. **orange juice**

Place asparagus in a 10" skillet. Add enough water to cover. Bring to a boil. Cook over medium heat until asparagus is crisply tender, 5 to 7 minutes. Drain and set aside. Add butter to skillet and melt. Add pecans. Cook over medium heat until pecans are toasted, 1 to 2 minutes. Stir in orange peel and orange juice. Spoon mixture over cooked asparagus.

Baked Acorn Squash

Ingredients:

- 3 medium **acorn squash**
- 1/4 cup **brown sugar**
- 2 tbsp. **butter or margarine**
- 1 tsp. **salt**
- 1 tsp. grated **orange peel**
- 1/4 cup **orange juice**
- 1/4 cup chopped **pecans**

Preheat oven to 350°F. Cut squash in half. Remove seeds and stringy section. Place, cut side down, on a baking sheet and bake for about 30 minutes. Scoop out pulp, leaving a 1/4" shell. Combine pulp with sugar, butter, salt, and orange peel. Add orange juice (add more if mixture is too dry). Fold in chopped pecans. Fill shells with mixture. Return to baking sheet and broil until lightly browned.

Makes 6 servings

Broccoli Pecan Casserole

Ingredients:

- 24 oz. frozen chopped **broccoli** (2 packages)
- 1 cup grated **sharp cheddar cheese**
- 1 medium **onion**, chopped (or 1-1/2 tbsp. onion flakes)
- 10-1/2 oz. can **cream of mushroom soup**
- 1 cup **mayonnaise**
- 2 **eggs**, well beaten
- 3/4 cup chopped **pecans**
- 2 cups buttered **bread crumbs**

Preheat oven to 350°F. Cook broccoli with salt, following package directions. Drain. Add soup, mayonnaise and pecans. Mix well. Stir in eggs and onion. Pour into a 2 qt. casserole dish. Sprinkle with cheese and top with bread crumbs. Bake for 30 minutes.

Makes 6 servings

Carrot Soufflé

Ingredients:

- 2 cups cooked **carrots** (1 large bunch or 2 small)
- 1/4 cup **butter or margarine**, softened
- 1 cup **milk**
- 3 **eggs**, well beaten
- 1/2 cup **sugar**
- 1/2 tsp. **salt**
- 2 tbsp. **flour**
- 1 tsp. **baking powder**
- 1 tsp. **cinnamon**

Ingredients for Topping:

- 1 cup **brown sugar**
- 1/3 cup **flour**
- 1/3 cup **butter or margarine**, softened
- 1/3 cup chopped **pecans**

Preheat oven to 325°F. Cook and drain carrots. Mash with a fork or potato masher. Mix in butter, milk and eggs. Mix sugar, salt, flour, baking powder and cinnamon together in a separate bowl. Stir into carrot mixture. Pour into a buttered casserole dish. Bake for 30 minutes. Sprinkle with topping. Bake an additional 30 minutes.

Topping:

Mix all ingredients together until well blended.

Chunky Sandwich Spread

Ingredients:

- 8 oz. **cream cheese**, softened
- 1/2 cup chopped **onion**
- 1/2 cup chopped **green pepper**
- 3 tbsp. **ketchup**
- 3 hard cooked **eggs**
- 1 cup finely chopped **pecans**
- 1/4 tsp. **salt**
- 1/4 tsp. **black pepper**

Combine all ingredients and mix well. Place in a covered container and chill for at least 1 hour before serving.

Makes 3 cups

Cranberry Pecan Dressing

Ingredients:

- 1/2 cup **butter or margarine**
- 1 cup diced **celery**
- 1 cup diced **onion**
- 1 clove **garlic**, chopped
- 5 cups coarsely crumbled **cornbread**
- 4 cups **white bread cubes**, toasted
- 2-3/4 cups **chicken broth**
- 1-1/2 cups fresh **cranberries**
- 1-1/2 cups chopped **pecans**, toasted
- 1 tsp. grated **orange rind**
- 1/2 cup **orange juice**
- 1 tbsp. **sugar**
- 1/2 tsp. ground **cinnamon**
- 1/4 tsp. ground **nutmeg**
- 3 large **eggs**, lightly beaten

Preheat oven to 350°F. Melt butter in a dutch oven over medium heat. Add celery, onion and garlic. Cook, stirring occasionally, 10 minutes or until vegetables are tender. Stir in remaining ingredients. Spoon mixture into a lightly greased 9"×13"×2" baking dish and bake for 45 minutes or until lightly browned.

Makes 12 servings

Gourmet Sweet Potato Casserole

Ingredients:

- 5 **sweet potatoes**
- 1/4 tsp. **salt**
- 1/4 cup **butter**
- 2 **eggs**
- 1 tsp. **vanilla extract**
- 1/2 tsp. ground **cinnamon**
- 1/2 cup white **sugar**
- 2 tbsp. **heavy cream**
- 1/4 cup **butter**, softened
- 3 tbsp. **all-purpose flour**
- 3/4 cup packed **light brown sugar**
- 1/2 cup **pecans**, chopped

Preheat oven to 350°F. Lightly grease a 9"×13" baking dish. In another pan, bake potatoes for 35 minutes or until they begin to soften. Allow to cool slightly, then peel and mash. Mix with salt, 1/4 cup butter, eggs, vanilla, cinnamon, sugar and cream in a large bowl. Transfer to prepared baking dish. In a medium bowl, combine 1/4 cup butter, flour, brown sugar and pecans. Mix to the consistency of coarse meal. Sprinkle over the sweet potato mixture. Bake for 30 minutes, until topping is crisp and lightly browned.

Green Beans with Roasted Red Peppers & Spiced Pecans

Ingredients:

- 1 lb. fresh **green beans**
- 12 oz. jar **roasted red peppers**, drained
- 1/2 tsp. **kosher salt**, divided
- 2 tsp. **olive oil**
- 1 tbsp. **butter**
- 1 tbsp. **brown sugar**
- 3/4 cup **pecan halves**
- 1/8 tsp. **cayenne pepper**

Steam green beans until just tender. Transfer to a large bowl and add red peppers. Sprinkle with 1/4 tsp. salt and oil. Toss lightly and set aside. Melt butter in a skillet. Add sugar and stir to dissolve. Add pecans, remaining 1/4 tsp. salt and cayenne. Cook 2 to 3 minutes to crisp pecans. Add to vegetables and toss gently.

Herbed Apple & Wild Rice Dressing

Ingredients:

- 1/2 cup chopped **onion**
- 2 tbsp. **vegetable oil**
- 1 cup **white rice**, rinsed & drained
- 1 cup **wild rice**, rinsed & drained
- 4 cups hot **water**
- 3/4 tsp. **salt**
- 1/2 tsp. crushed **thyme**
- 1/2 tsp. crushed **oregano**
- 1/4 tsp. **black pepper**
- 3 cups cored & chopped **Golden Delicious apples** (about 1 lb.)
- 1/2 cup coarsely chopped **pecans**
- 1/4 cup chopped **parsley**

Preheat oven to 375°F. Sauté onion in oil until tender. Add rice. Cook and stir until coated with oil. Add water, salt, thyme, oregano and pepper. Bring to a boil. Reduce heat and simmer, covered, 30 minutes. Add apples, pecans and parsley. Place in a 3 qt. covered baking dish and bake for 15 to 30 minutes or until liquid is absorbed and wild rice is tender.

Makes 8 to 9 cups

Nutty Green Beans

Ingredients:

- 1 lb. fresh **green beans**
- 1/2 cup **water**
- 1/4 tsp. **salt**
- 3 tbsp. **butter or margarine**
- 1/3 cup coarsely chopped **pecans**
- 2 tbsp. chopped **onion**
- 1 clove **garlic**, crushed

Wash beans and remove strings. Cut beans into 1" pieces. Place in a 1-1/2 qt. casserole with water. Cover and microwave on high power 14 to 15 minutes. Drain and keep warm. Place butter on a pie plate. Microwave until melted. Add pecans, onions and garlic. Microwave on high power 2 to 3 minutes until onion is tender, stirring after each minute. Pour butter mixture over beans, tossing to coat.

Makes 4 servings

Orange-Glazed Carrots

A slow cooker recipe.

Ingredients:

- 3 cups thinly sliced **carrots**
- 2 cups **water**
- 1/4 tsp. **salt**
- 3 tbsp. **butter or margarine**
- 3 tbsp. **orange marmalade**
- 2 tbsp. chopped **pecans**

Combine carrots, water and salt in crock of slow cooker. Cover and cook on high 2 to 3 hours or until carrots are done. Drain well and return to crock. Stir in remaining ingredients. Cover and cook on high 20 to 30 minutes.

Makes 5 to 6 servings

Pineapple Stuffed Acorn Squash

Ingredients:

- 3 medium **acorn squash**
- 8 oz. can crushed **pineapple**, drained
- 1/3 cup firmly packed **brown sugar**
- 3 tbsp. **butter or margarine**, softened
- 1/4 cup chopped **pecans**
- 1/2 tsp. ground **cinnamon**
- 3/4 cup **water**
- **lemon twists** (optional)

Preheat oven to 375°F. Cut squash in half lengthwise and remove seeds. Set aside. Combine pineapple, brown sugar, butter, pecans and cinnamon in a medium bowl. Mix well. Spoon into each squash half. Arrange squash in a 13"×9"×2" baking dish. Pour water into dish. Cover and bake for 50 minutes. Uncover and bake an additional 10 minutes.

Makes 6 servings

Roasted Vegetables with Pecans

Ingredients:

- 1 large **yellow squash** (1/2 lb.)
- 1 large **zucchini** (1/2 lb.)
- 1 **eggplant** (1/2 lb.)
- 1 large **onion** (3/4 lb.)
- 2 tbsp. minced **garlic**
- 2 tbsp. **olive oil**
- 1 tsp. **salt**, divided
- 1/2 tsp. freshly ground **black pepper**, divided
- 2 tbsp. **butter**
- 1 cup **pecan halves**

Preheat oven to 350°F. Cut vegetables lengthwise into 1" thick slices. Combine vegetables, garlic, olive oil, 1/2 tsp. salt and 1/4 tsp. pepper. Stir well to coat vegetables. Spread mixture evenly on a large baking sheet and bake for 20 to 30 minutes or until vegetables are soft. Allow to cool slightly, then chop vegetables into 1/2" cubes. Combine butter and pecans in a large non-stick skillet over high heat. Stir constantly for 2 minutes, or until pecans are toasted. Add Chopped vegetables to skillet and cook, stirring just to mix, about 1 minute. Stir in remaining salt and pepper. Serve hot.

Southern-Style Brussels Sprouts

Ingredients:

- 5 **thick-cut bacon slices**, cut into 1/2" pieces
- 2 cloves **garlic**
- 3 lb. fresh **Brussels sprouts**, peeled, stemmed, & halved
- 1-1/2 cups **water**
- 2 tbsp. **unsalted butter**
- 1 tsp. **sugar**
- 1/2 tsp. **kosher salt**
- 1/8 tsp. ground **black pepper**
- 1 cup chopped **pecans**

In a large Dutch oven, cook bacon over medium heat until crisp. Add garlic and cook for an additional minute. Remove bacon mixture and drain on paper towels. Discard drippings.

Add Brussels sprouts, water, butter, sugar, salt and pepper to Dutch oven. Simmer over medium-high heat, stirring occasionally, until almost all water has evaporated, about 15 minutes.

Put bacon mixture back in Dutch oven and add pecans. Cook for 2 minutes. Serve immediately.

Spinach Pecan Quiche

Ingredients:

- 8 oz. **spinach**
- 1 tbsp. **butter**, melted
- 8 slices **bacon**, cooked & crumbled
- 4 **eggs**, beaten
- 1/2 tsp. **salt**
- 1 dash **nutmeg**
- 1 medium **onion**, chopped
- 1/3 cup **pecans**, chopped
- 1 cup shredded **swiss or cheddar cheese**
- 2 cups **half-and-half**
- 1 dash **black pepper**
- 9" **quiche/pastry shell**

Preheat oven to 450°F. Bake shell for 5 minutes. Reduce oven to 350°F. Combine all ingredients and pour into shell. Bake for 40 to 45 minutes or until a knife inserted in middle comes out clean. Let stand for 10 minutes before serving.

Squash Au Gratin

Ingredients:

- 4 cups diced **squash**
- 10-1/2 oz. can **cream of mushroom soup**
- 2 **eggs**, beaten
- 1 **onion**, chopped
- 2 cups grated **cheese**
- 1/2 cup **pecans**, chopped

Preheat oven to 350°F. Place half of squash and onion in buttered 1-1/2 qt. baking dish. Cover with half of soup, some cheese (save enough cheese to sprinkle on top) and eggs. Repeat layers. Top with remaining cheese and pecans. Bake for 30 minutes.

Makes 4 to 6 servings

Sweet & Sour Aspic

Ingredients:

- 1/3 cup granulated **sugar**
- 1/2 cup **water**
- 1/4 tsp. **wine or tarragon vinegar**
- 1/8 tsp. **salt**
- 3 oz. plain **gelatin**
- 1/4 cup **cold water**
- 1/2 cup chopped **celery**
- 1/2 cup **pecans**, chopped
- 4 oz. jar **pimientos**, diced
- 1/2 cup bite-sized pieces **asparagus**
- 1/4 cup **lemon juice**
- 1 tsp. grated **onion**

Blend together sugar, water, vinegar and salt in a sauce pan. Bring to a boil. Soften gelatin in cold water and add to sugar mixture. Place celery, pecans, pimientos, asparagus, lemon juice and onion in a small 8" square greased pan. Add heated mixture and refrigerate until set. Serve on a bed of lettuce. Garnish with mayonnaise and paprika.

Sweet Potato Fluff

Ingredients:

- 3 cups cooked & mashed **sweet potatoes** (4 medium-sized)
- 1-1/4 cups **sugar**
- 1/2 cup melted **butter**
- 3 **eggs**, separated
- 1-1/2 tsp. **vanilla extract**
- 1/3 cup **milk**

Ingredients for Topping:

- 1 cup **light brown sugar**
- 1/2 cup **flour**
- 1/3 cup **butter**
- 1 cup finely chopped **pecans**

Preheat oven to 350°F. Mix together all ingredients except egg whites. Beat egg whites until stiff. Fold into potato mixture. Place in a greased 2 qt. baking dish. Bake for 10 minutes. Sprinkle with topping and continue baking an additional 20 to 25 minutes.

Topping:

Mix sugar, flour and butter together until crumbly. Add pecans. Mix well.

Sweet Potato Soufflé

Ingredients:

- 2 cups cooked **sweet potatoes**
- 1 cup hot **milk**
- 2 tbsp. **sugar**
- 1/2 tsp. **salt**
- 2 tbsp. **butter or margarine**
- 3 **eggs**, separated
- 1 tsp. **nutmeg**
- 1/4 cup **pecan pieces**
- **marshmallows**

Preheat oven to 375°F. Mash potatoes well. Set aside. Heat milk, but don't boil. Add sugar, salt and butter. Stir until sugar is dissolved and butter is melted. Add to potatoes. Mix and beat until smooth. Beat egg yolks well and add to mixture. Add nutmeg and pecans. Stir. Beat egg whites until stiff. Fold egg whites into mixture until thoroughly blended (be careful not to beat or stir). Spoon mixture into a buttered baking dish. Arrange marshmallows on top. Bake until soufflé is set and marshmallows are brown, about 30 minutes. Serve at once.

Baked Chicken with Pecans

Ingredients:

- 1 large **onion**, chopped
- 1 clove **garlic**, minced
- 1/2 **bell pepper**, chopped
- 1/2 cup **flour**
- 1 tbsp. **paprika**
- 1/2 cup **butter or margarine**
- 6 **chicken breasts**
- 1 cup fresh **tomatoes**, quartered
- 1/4 cup snipped fresh **parsley** (or 2 tsp. dried parsley)
- 1 tbsp. **Worcestershire sauce**
- 1 tsp. **curry powder**
- 1 tsp. **thyme**
- 2 tbsp. **vinegar**
- 2 tbsp. **dry mustard**
- 1 cup **currants or white raisins**
- 1 cup fresh **mushrooms** (or a 4-1/2 oz. can, drained)
- 1/2 cup large **pecan pieces**

Preheat oven to 300°F. Sauté onion, garlic and bell pepper together. Sift together flour and paprika. Melt butter. Dip chicken breasts in butter then in flour mixture. Brown chicken breasts. Place in a 3-1/2 qt. casserole dish. Top chicken with sautéed ingredients, tomatoes and parsley. Mix together Worcestershire sauce, curry powder, thyme, vinegar and mustard. Pour over chicken. Bake for 40 minutes. Top with currants, mushrooms and pecans. Bake an additional 15 minutes.

Chicken A L'Orange

Ingredients:

- 1/2 cup **all-purpose flour**
- 2 tsp. grated **orange peel**
- 1 tsp. **paprika**
- 3/4 tsp. **black pepper**, divided
- 3 lb. **chicken** parts, skinned
- 1 tbsp. **vegetable oil**
- 1/2 cup **water**
- 1-1/2 cups **orange juice**
- 1/2 cup chopped **pecans**
- 2 tbsp. **light brown sugar**
- 3/4 tsp. **cinnamon**
- 1-1/4 tsp. **ginger**

In a paper or plastic bag, combine flour, orange peel, paprika and 1/2 tsp. pepper. Remove 2 tbsp. of the flour mixture and set aside. Add a few pieces of chicken to the bag at a time. Coat well and shake off excess flour. Heat oil in a large skillet until hot. Add chicken and brown on all sides. Add water and bring to a boil. Reduce heat and simmer, covered, until chicken is tender, about 30 minutes. Remove chicken to a serving platter - keep warm. Stir reserved flour mixture into skillet. Add orange juice, pecans, brown sugar, cinnamon, ginger and remaining 1/4 tsp. pepper. Cook and stir until thickened, about 1 minute. Spoon sauce over chicken. Garnish with orange slices, if desired.

Chicken Packets

Ingredients:

- 2 cups cooked & chopped **chicken**
- 3 oz. **cream cheese**, softened
- 1 tbsp. chopped **chives**
- 2 tbsp. **milk**
- 1/2 cup **pecan pieces**
- **salt** to taste
- 16 oz. refrigerated **crescent rolls** (2 tubes)
- 1/4 cup **margarine**, melted

Preheat oven to 350°F. Mix chicken, cream cheese, chives, milk, pecans and salt in a medium bowl (mixing with hands works best). Unroll crescent rolls. Each tube will contain 4 rectangles of dough with a diagonal perforation. Press dough along each perforation so rectangle halves won't separate. Put about 1/4 cup of chicken mixture into center of each rectangle. Fold dough over mixture and pinch edges to seal tightly. Dip each packet in melted margarine. Place packets on a baking sheet and bake for 20 minutes or until golden brown.

Makes 8 packets

Chicken Salad Sandwiches

Ingredients:

- 1/4 cup **pecans**
- 5 oz. can chunk **white chicken**
- 2 tbsp. **sweet pickle relish**
- 1/4 cup **mayonnaise**

Chop pecans in a food processor or blender. Add chicken, relish and mayonnaise. Blend Well.

Chicken Supreme in Cantaloupe Shells

Ingredients:

- 4 **cantaloupes**
- 5 cups diced, cooked **chicken**
- 1 tsp. **salt**
- 1 tsp. **curry powder**
- 1 cup chopped **pecans**
- 1/4 cup chopped **green onions**
- 1 tsp. grated **lemon rind**
- 1/2 cup **lemon juice**
- 1 cup **mayonnaise**

Halve, peel and dice 1 cantaloupe to make 1-1/2 cups. Place chicken in large bowl and sprinkle with salt and curry. Mix well. Add diced cantaloupe, pecans, onions, lemon rind and juice. Mix gently. Cover and refrigerate until serving time. Cut remaining 3 cantaloupes in half. Scrape out seeds and scallop or zigzag edges. Cover with plastic wrap and refrigerate. At serving time, fold mayonnaise into chicken mixture. Spoon into melon halves. Garnish with mint.

Makes 6 servings

Crunchy Baked Ham

Ingredients:

- 10 lb. boneless **ham**
- 1 cup firmly packed **brown sugar**
- 3 tbsp. **honey**
- 3 tbsp. prepared **yellow mustard**
- 1 cup chopped **pecans**
- 1/8 tsp. ground **cloves** (if desired)

Bake ham as directed on wrapper. Meanwhile, combine brown sugar, honey, mustard, pecans and cloves to make a thick paste. 30 minutes before ham is cooked, remove from oven. Remove rind (if any) from ham and coat thickly with sugar mixture. Bake 30 minutes longer, until glazed.

Crunchy Chicken Pie

Ingredients:

- 3 **chicken breasts**
- 3 to 6 ribs **celery**, chopped
- 1-1/2 cups **pecan pieces**
- 8 oz. **sour cream**
- **salt** (to taste)
- **black pepper** (to taste)
- 1 cup grated **cheese**
- 9" **pie shell**, baked

Preheat oven to 300°F. Cook chicken and cut into bite-sized pieces. Mix together celery, pecans, sour cream, salt and pepper and put in pie shell. Sprinkle cheese abundantly over top and bake for 15 to 20 minutes.

Grilled Chicken Salad with Peach Salsa

Ingredients:

- 2 tbsp. **lime juice**
- 2 tbsp. **honey**
- 1 tbsp. **soy sauce**
- 1 tbsp. seeded, finely minced **jalapeño pepper**
- 1 lb. boneless skinless **chicken breast halves**
- 8 cups fresh **mixed salad greens**
- 3/4 cup **pecans**, toasted

Ingredients for Peach Salsa:

- 2 cups peeled & chopped **peaches**
- 3/4 cup chopped **red bell pepper**
- 1/4 cup seeded, chopped **cucumber**
- 1/4 cup sliced **green onion**
- 1 to 2 tbsp. seeded, finely minced **jalapeño pepper**
- 2 tbsp. **honey**
- 2 tbsp. **lime juice**
- 1 tbsp. finely chopped **cilantro**

Ingredients for Cilantro

Peach Vinaigrette:

- 1/2 cup **peach preserves**
- 1/4 cup **cider vinegar**
- 1 tbsp. seeded, finely minced **jalapeño pepper**
- 1 tbsp. finely chopped **cilantro**
- 1/2 cup **olive oil**

In a small bowl, combine lime juice, honey, soy sauce and jalapeño. Place chicken in a shallow container or seal-able plastic bag and cover with mixture. Marinate at least 2 hours in refrigerator. Remove chicken from marinade. Preheat grill and cook chicken until done (about 5 minutes on each side over medium coals). Let stand for 5 minutes, then cut into thin strips and set aside. Toss greens in 1/4 cup vinaigrette and arrange on a large serving platter or on 4 individual plates. Top evenly with chicken, 1-1/3 cups salsa and pecans.

Peach Salsa:

Combine all ingredients in a medium bowl. Cover and chill for several hours, stirring occasionally.

Cilantro Peach Vinaigrette:

Combine all ingredients in a food processor or blender. Pureé until smooth. Refrigerate until ready.

Honey Pecan Pork Chops

Ingredients:

- 4 bone-in **pork chops** (1/4" thick)
- 1/4 cup **all-purpose flour**
- 1 tbsp. **butter or margarine**
- 1/4 cup **honey**
- 1/4 cup chopped **pecans**
- 1/2 tsp. **greek seasoning**
- 1/4 tsp. ground **red pepper**

Dredge pork chops in flour. Melt butter in a large skillet over high heat. Add pork chops and cook 4 minutes on each side, or until browned. Remove and drain on paper towels. Keep warm. Stir together honey, pecans, seasoning and pepper. Add to skillet. Reduce heat to medium-low and cook, covered, 7 minutes. Spoon sauce over pork chops before serving.

Makes 4 servings

Lemony Pecan Chicken

Ingredients:

- 1 cup chopped fresh **parsley**
- 1/2 cup grated **Parmesan cheese**
- 1/2 cup chopped **pecans**
- 2 cloves **garlic**
- 1 tbsp. dried **basil**
- 3 tbsp. **lemon juice**
- 1/3 cup **peanut oil**
- 6 boneless skinless **chicken breast** halves
- 1/8 tsp. **salt**

Preheat oven to 350°F. Stir together parsley, cheese and pecans. Set aside 2/3 cup of this mixture. Combine the remaining 1/3 cup with garlic, basil and lemon juice in a food processor or blender. Process until smooth, stopping once to scrape down sides of container. Turn on high speed and gradually add oil in a slow, steady stream. Process until blended. Arrange chicken in an ungreased 11"×7"×1-1/2" baking dish. Sprinkle with salt. Pour blended mixture over chicken. Sprinkle with reserved 2/3 cup parsley mixture. Bake for 30 minutes or until done. If desired, garnish with lemon slices and fresh parsley leaves.

Makes 6 servings

Meat Loaf with Pecan Stuffing

Ingredients:

- 1-1/2 lb. **ground beef**
- 1 **egg**
- 1/2 cup **green pepper**, chopped
- 1/2 cup **onion**, chopped
- 1 tbsp. **Worcestershire sauce**
- 1 tsp. **salt**
- 1/4 tsp. **black pepper**
- 1 cup **milk**

Ingredients for Pecan Stuffing:

- 2 cups whole wheat **bread crumbs**
- 1 **egg**
- 1/2 cup **pecans**, chopped
- 3/4 cup **meat stock or water**
- 1/2 cup **celery**, chopped

Preheat oven to 350°F. Combine all ingredients well. Place half of mixture in bottom of a greased loaf pan. Place stuffing in pan. Place other half of mixture on top of stuffing. Bake for 1-1/2 hours. Allow to cool slightly before removing from pan.

Pecan Stuffing:

Combine all ingredients well.

Makes 10 servings

Oven-Fried Pecan Chicken

Ingredients:

- 1 cup prepared **biscuit mix**
- 1/2 tsp. **salt**
- 2 tsp. **paprika**
- 1/2 tsp. **poultry seasoning**
- 1 cup finely chopped **pecans**
- 2-1/2 to 4 lb. whole **chicken**, cut in serving pieces
- 1/2 cup **evaporated milk**
- 1/2 cup melted **butter**

Preheat oven to 375°F (or 200°F for slower cooking). Combine biscuit mix, salt, paprika, seasoning and pecans. Dip chicken pieces in milk, then coat well with flour mixture. Place in a 13"×9"×2" baking dish. Pour melted butter over chicken, completely covering every piece. Bake for 1 hour at 375°F or 2 hours at 200°F.

Makes 4 to 5 servings

Pecan Baked Fish

Ingredients:

- 1-1/2 lb. **fish fillets**
- 1 beaten **egg**
- 2 cups **pecan meal**
- 1 tsp. **thyme** leaves
- 1 tsp. **onion powder**
- 1/4 tsp. **black pepper**
- 3/4 cup dry **bread crumbs**
- 1/4 cup **wheat germ**
- 1/2 tsp. **garlic powder**
- 1/2 tsp. **salt**

Preheat oven to 450°F. Mix together bread crumbs, wheat germ, pecan meal, thyme, garlic, onion, salt and pepper. Dip fillets in egg and then in crumb mixture. Place on a lightly oiled rack in a shallow baking pan. Bake 10 minutes for each inch of thickness of the fillet at its thickest part. Fish should flake easily with a fork when done.

Pecan-Crusted Fish Fillets with Lemon Sauce

Ingredients:

- 6 **fish fillets**
- 2 cups **pecan meal**
- 1 cup + 1 tbsp. **all-purpose flour**
- 1 tsp. each of **oregano, basil, black pepper, white pepper, cayenne pepper, garlic powder, & onion powder**
- 1 large **egg**
- 1 cup **milk**
- 1 pat **butter**
- 1 tbsp. Kinloch **pecan oil**
- juice from 3 large **lemons**, seeds removed
- 2 cups **chicken or fish stock**
- 1 tbsp. **Worcestershire sauce**
- 1 tbsp. chopped **parsley**
- **salt** to taste

In a large bowl, mix pecan meal, 1 cup flour, thyme, oregano, basil, black pepper, white pepper, cayenne pepper, garlic powder and onion powder until combined. Set aside. In another bowl, whisk together egg and milk. Set aside.

Melt butter in a large non-stick skillet over medium heat, then add pecan oil. Dredge fillets in egg mixture, then in pecan meal mixture, coating on both sides. Place the coated fillets in skillet and cook over medium-high heat for 3-4 minutes per side. Remove fillets from skillet.

Over medium-high heat, stir in remaining 1 tbsp. flour with oil left in skillet. Add lemon juice, stock, parsley and Worcestershire sauce. Reduce heat and stir until mixture thickens. Spoon sauce over fillets and garnish with lemon wedges and parsley.

Pecan Chicken

Ingredients:

- 4 boneless skinless **chicken breast** halves
- 1/4 cup **honey**
- 1/4 cup **Dijon mustard**
- 1 cup finely chopped **pecans**

Preheat oven to 350°F. Place each piece of chicken between 2 sheets of wax paper. Flatten to 1/4" thickness using a meat mallet or rolling pin. Combine honey and mustard. Spread on both sides of chicken. Dredge chicken in pecans and arrange in a lightly greased shallow baking dish. Bake for 30 minutes, or until tender.

Makes 4 servings

Pecan Crusted Chicken

Ingredients:

- 3/4 cup **pecans**, finely chopped
- 2 tbsp. **cornstarch**
- 2 tbsp. minced **parsley**
- 3/4 tsp. dried **thyme**
- 1/2 tsp. **salt**
- 1/4 tsp. **ground mustard**
- 1/4 tsp. **cayenne pepper**
- 1 **egg**, beaten
- 4 boneless skinless **chicken breast** halves
- 2 tbsp. **vegetable oil**

Ingredients for Sauce:

- 1/2 cup **sour cream**
- 2 tbsp. **spicy mustard**
- 1/2 tsp. **sugar**
- 1 pinch **salt**

In a shallow bowl, combine pecans, cornstarch, parsley, thyme, salt, mustard and cayenne. Dip chicken in egg, then roll in pecan mixture. Put oil and chicken in a large skillet and cook for 15 to 20 minutes, or until juices run clear. Serve with sauce.

Sauce:

Whisk all ingredients together in a small bowl.

Makes 4 servings

Pecan Crusted Pork Loin

Ingredients:

- 1 to 2 lb. **pork tenderloin**
- **salt** (to taste)
- **black pepper** (to taste)
- 2 tbsp. **butter**
- 2 tbsp. **olive oil**
- 1/3 cup **all-purpose flour**
- 1 large **egg**
- 1/2 cup coarsely ground **pecans**

Slice tenderloin into 1/2" medallions and season with salt and pepper. In a small bowl, whisk egg until frothy. Dredge each slice of pork in flour, then dip in egg. Dredge in pecans, thoroughly coating both sides. Put butter and olive oil in a large sauté pan over medium to medium-low heat. When butter foams, place pork in skillet. Cook 5 to 7 minutes, or until pork is no longer pink in center.

Praline Bacon

Good on a B.L.T. sandwich, with pancakes, or with French toast.

Ingredients:

- 1 lb. sliced **bacon**
- 4 tbsp. **cane syrup**
- 3/4 cup **brown sugar**
- 3/4 cup **pecans**, toasted & chopped

Preheat oven to 400°F. Line bottom of a broiler pan with foil. Combine pecans and brown sugar. Lay bacon side-by-side on rack in pan and bake for about 15 to 20 minutes, or until bacon is sizzling and starting to brown around the edges (bacon needs to be about 3/4 done before adding topping). Push bacon as close together as possible on rack and brush with cane syrup (gives topping something to grab on to). Cover generously with pecan mixture. Continue baking for an additional 10 minutes, or until topping is bubbly and bacon is good and brown. Allow to cool. After cooling, bacon will have a nice chewy bite to it.

Makes 4 servings as a side

Pecan Rice

Ingredients:

- 1 cup **brown rice**
- 1/2 cup finely chopped **onion**
- 2 tbsp. **margarine**
- 1/2 cup finely chopped **pecans**
- 2 tbsp. minced **parsley**
- 1/4 tsp. **basil**
- 1/4 tsp. **ginger**
- 1/4 tsp. **salt**
- 1/4 tsp. **black pepper**

Cook rice as directed on package label. In a 1-1/2 qt. saucepan, cook onion in margarine until tender, but not brown. Add hot cooked rice, pecans, parsley, basil, ginger, salt and pepper. Mix well by lifting with a fork.

Makes 6 servings

Roast Beef Pita Supreme

Ingredients:

- 1/4 lb. sliced lean **roast beef**, cut into strips
- 2 cups torn **romaine lettuce**
- 1 small **orange**, peeled & cut into chunks
- 2 tbsp. **balsamic vinegar**
- 1 tbsp. **pecans**, coarsely chopped
- 1/4 tsp. dried **basil**
- 2 small oat-bran **pita breads**, halved

In a medium bowl, combine beef, lettuce, orange, vinegar, pecans and basil. Divide between pita bread halves.

Salmon with Pecans

Ingredients:

- 4 **salmon fillets**
- **mayonnaise** (enough to cover each fillet)
- 2 cups **pecan pieces**

Preheat oven to 450°F. Spread mayonnaise on fillets and top with pecans. Bake for 15 minutes.

Salmon with Pecan Honey Glaze

Ingredients:

- 1 cup **pecan halves or pieces**
- 1 cup **honey**
- 3/4 cup **butter**
- 1/4 cup **vegetable oil**
- 4 **salmon fillets** (about 4 oz. each)
- **salt** (to taste)
- **black pepper** (to taste)

Preheat oven to 400°F. Spread pecans evenly on a baking sheet. Toast for 8 to 10 minutes, or until evenly brown and fragrant. Heat honey with half of the butter. Stir in pecans and cook for 8 to 10 minutes to infuse the flavors. Remove from heat and keep warm. Melt remaining butter with oil in a large skillet over high heat. Season fish with salt and pepper. Place in skillet and cook until firm to touch, about 4 to 5 minutes per side. Salmon is done when it flakes easily with a fork. Transfer to a serving plate and spoon glaze over top.

Sautéed Shrimp & Scallops with Pecan Rice

Ingredients:

- 1/2 lb. medium-sized fresh **shrimp**, peeled & de-veined
- 10 oz. can condensed **beef broth**, divided
- 1/3 cup **beer**
- 1/2 lb. bay **scallops**
- 1/4 cup coarsely chopped **pecans**
- 4 tbsp. **butter or margarine**, divided
- 3/4 cup uncooked long-grain **rice**
- 1/4 cup chopped **onion**
- 1 pinch ground **turmeric**
- 1 cup **water**
- 1 clove **garlic**, minced
- 1/4 tsp. crushed **red pepper**
- 1 tbsp. **cornstarch**

Combine 1/2 cup broth and beer in a shallow dish. Add shrimp and scallops. Cover and refrigerate for 1 hour, stirring occasionally. In a saucepan over medium heat, sauté pecans in 2 tbsp. butter until lightly toasted. Remove with a slotted spoon and set aside. Add rice, onion and turmeric to saucepan and cook, stirring constantly, for 1 minute. Add remaining beef broth and water. Bring to a boil. Reduce heat and simmer, covered, for 20 minutes, or until liquid is absorbed and rice is tender. Stir in pecans. Remove seafood from marinade (reserve marinade). Combine with garlic, red pepper and 2 tbsp. butter in a skillet over medium heat. Cook, stirring frequently, 2 to 3 minutes, or until seafood is done. Add cornstarch to reserved marinade. Stir well. Add to seafood and bring to a boil. Cook, stirring constantly, 1 minute, or until slightly thickened. Serve over rice.

Makes 3 to 4 servings

Speckled Trout with Pecan Sauce

Ingredients:

- 4 **speckled trout fillets**
- 1/2 cup unsalted **butter**
- 1 cup chopped **onion** (1 medium-sized)
- 3 cloves **garlic**
- 2 tbsp. fresh **lemon juice**
- 1/2 cup **pecan pieces**, finely chopped
- 1/2 tsp. **salt**
- 10 drops **Tabasco pepper sauce**
- 1/4 cup **cornstarch**
- 1/4 cup **all-purpose flour**
- 1/2 tsp. **salt**
- 1/4 tsp. **black pepper**
- 1 tsp. **paprika**
- 1 pinch **cayenne pepper**
- 8 tbsp. **clarified butter**
- 18 **pecan halves**

Preheat broiler to high. Combine butter, onion, garlic, lemon juice, pecan pieces, salt, pepper sauce and cornstarch in a blender or food processor. Blend until smooth. Transfer to a saucepan and simmer gently approximately 15 minutes. Sift together flour, salt, black pepper, paprika and cayenne. Heat clarified butter in a large frying pan. Lightly coat fillets with flour mixture. Fry fillets gently until golden brown. Lay fillets in a broiler pan. Top each fillet with an equal portion of sauce. Broil approximately 1 minute. Remove to a warmed serving dish and decorate with pecan halves. Serve with remainder of sauce.

Wild Rice Casserole

Ingredients:

- 6 oz. **long-grain & wild rice mix**
- 6 **green onions**, chopped
- 8 medium **mushrooms**, sliced
- 2 cups **chicken broth**
- 1 cup chopped **pecans**

Preheat oven to 350°F. Coat a medium-sized skillet with vegetable cooking spray and place over medium heat until hot. Add rice and cook until lightly browned, stirring occasionally. Stir in remaining ingredients. Spoon mixture into a 1-3/4 qt. casserole dish. Cover and bake for 1 hour, or until rice is done.

Makes 6 servings

Apricot Oatmeal Bars

Ingredients:

- 1-1/2 cups **flour**
- 1/2 tsp. **salt**
- 1/2 tsp. **baking soda**
- 1/2 cup regular **oats**
- 1 cup **brown sugar**
- 1 cup finely chopped **pecans**
- 3/4 cup **butter**, melted
- 12 oz. jar **apricot jam**

Preheat oven to 375°F. Sift flour, salt and baking soda together. Add sugar, oats, pecans and melted butter. Press 2/3 of mixture into a 9" square pan. Cover with jam. Top with remainder of oatmeal mixture. Pack gently. Bake for 30 minutes (top should be browned). Cool and cut into squares.

Makes 24

Cherry Cookie Bars

These are 2-in-1 cookie bars with a rich, buttery layer below and scarlet cherries, coconut and pecans on the top layer. Colorful for holiday baking.

Ingredients:

- 1-1/4 cups plain **flour**, divided
- 1/4 cup **confectioners' sugar**
- 1/2 cup **butter**
- 1/2 tsp. **baking powder**
- 1/4 tsp. **salt**
- 3/4 cup **sugar**
- 2 **eggs**, slightly beaten
- 1/2 cup finely cut **maraschino cherries**
- 1/2 cup shredded **coconut**
- 1/2 cup chopped **pecans**

Preheat oven to 350°F. Stir together 1 cup flour and confectioners' sugar. Cut in butter until mixture resembles meal. Press mixture with fingers firmly into bottom of an ungreased 11"×7" pan. Bake for 10 minutes. Sift together 1/4 cup flour, baking powder, salt and sugar. Add beaten eggs. Fold in cherries, coconut, and pecans. Spread mixture over partially baked dough. Bake for an additional 30 minutes. Sprinkle with confectioners' sugar. Cool and cut into bars or squares.

Chess Nut Bars

Ingredients:

- 15-1/4 oz. **butter cake mix**
- 8 tbsp. **margarine**, room temperature
- 2 large **eggs**
- 1 lb. **confectioners' sugar**
- 8 oz. **cream cheese**, room temperature
- 1 tsp. **vanilla extract**
- 1 cup chopped **pecans**

Preheat oven to 325°F. Combine cake mix, margarine and 1 egg in a bowl. Mix with hands to form a ball. Press into a 9"×13" pan that has been coated with non-stick cooking spray. In another bowl, stir together confectioners' sugar, cream cheese, 1 egg and vanilla. Fold in pecans and pour mixture over dough. Bake for 1 hour or until center is set.

Chewy Oatmeal Pecan Cookies

Ingredients:

- 1 cup unsalted **butter**
- 1/2 tsp. **salt**
- 1/2 cup **milk**
- 1-3/4 cups **all-purpose flour**
- 1 tbsp. **baking powder**
- 4 cups old-fashioned **oats**
- 2 cups **brown sugar**, packed
- 2 tsp. **vanilla extract**
- 2 cups **pecan pieces**

Preheat oven to 375°F. Beat together butter, sugar, salt, vanilla and milk until well combined. Mix together flour, baking powder and oats. Add to butter mixture and stir until thoroughly blended. Add pecans and mix well. On ungreased baking sheets, drop dough in heaping teaspoonfuls, leaving at least 2" between drops. Flatten drops with wet hands. Bake on top rack of oven until edges are brown, about 12 minutes on regular baking sheets (up to 14 minutes on insulated baking sheets). Rotate baking sheets for even browning. Immediately remove cookies from sheets when done and cool on a rack.

Makes 48 cookies

Christmas Rocks

Ingredients:

- 1 cup **butter**
- 1 cup **sugar**
- 6 **eggs**
- 3 cups **flour**
- 1 tsp. **cinnamon**
- 1 tsp. **allspice**
- 1 tsp. **nutmeg**
- 1 tsp. **cloves**
- 2 qt. chopped **pecans**
- 1 lb. crystallized **pineapple**
- 1 lb. candied **cherries**
- 1 cup **whiskey**

Preheat oven to 350°F. Cream butter and sugar together thoroughly. Add eggs, one at a time, beating smooth after each addition. Sift together flour, cinnamon, nutmeg and cloves. Gradually add to butter mixture, beating well. Chop pecans, pineapple and cherries. Roll in just enough flour to coat. Add to dough along with whiskey. Drop on a greased cookie sheet by teaspoons and bake about 18 minutes.

Chocolate Caramel Squares

Ingredients:

- 14 oz. **light caramels**
- 2/3 cup **evaporated milk**, divided
- 18 oz. box **German chocolate cake mix**
- 3/4 cup **butter**, softened
- 1 cup chopped **pecans**
- 6 oz. semi-sweet **chocolate chips**

In a double boiler, combine caramels and 1/3 cup evaporated milk. Stir until caramels melt. Set aside. Preheat oven to 350°F. Generously grease and lightly flour a 13"×9"×2" baking pan. In a large mixing bowl, combine cake mix, butter, 1/3 cup evaporated milk and pecans. Mix until dough holds together. Press half of dough into prepared pan and bake for 6 minutes. Sprinkle chocolate chips over baked dough. Pour caramel on top. Crumble remaining half of dough over caramel. Bake an additional 15 to 18 minutes. Allow to cool slightly, then refrigerate for 30 minutes to set caramel layer. Cut into squares.

Chocolate Frosted Toffee Bars

Ingredients:

- 8 oz. semi-sweet **chocolate** (bar or bits)
- 1 cup **butter or margarine**
- 1 cup firmly packed **brown sugar**
- 1 **egg yolk**
- 1/2 tsp. **vanilla extract**
- 2 cups **all-purpose flour**, sifted
- 1 cup finely chopped **pecans**

Preheat oven to 325°F. Start melting chocolate. Meanwhile, cream together butter and sugar until light and fluffy. Add egg yolk, vanilla and flour. Mix well. Spread in an ungreased 15"×10"×1" pan and bake for 20 to 25 minutes. Spread melted chocolate over surface while still warm (dip knife in hot water for easy icing). Sprinkle immediately with pecans, pressing down lightly. Cut into 1" squares. Remove from pan while still warm.

Makes 56 bars

Chunky Chocolate Pecan Bars

Ingredients for Crust:

- 1-1/2 cups **all-purpose flour**
- 1/2 cup **butter**, softened
- 1/4 cup packed **brown sugar**

Ingredients for Filling:

- 3 large **eggs**
- 3/4 cup **corn syrup**
- 3/4 cup granulated **sugar**
- 2 tbsp. **butter**, melted
- 1 tsp. **vanilla extract**
- 1-3/4 cups semi-sweet **chocolate chunks**
(11-1/2 oz.)
- 1-1/2 cups coarsely chopped **pecans**

Crust:

Preheat oven to 350°F. Grease a 13"×9" pan. Beat together flour, butter and brown sugar in a small mixer bowl until crumbly. Press into pan and bake for 12 to 15 minutes or until lightly browned.

Filling:

In a medium bowl, beat together eggs, corn syrup, sugar, butter and vanilla with a wire whisk. Stir in chocolate and pecans. Pour evenly over baked crust. Bake for an additional 25 to 30 minutes or until set. Allow to cool in pan on a wire rack.

Flakes & Bran Cookies

Ingredients:

- 1 cup **butter**
- 1 cup **brown sugar**
- 1 cup **white sugar**
- 2 **eggs**
- 2 cups **flour**
- 1 tsp. **baking powder**
- 1/8 tsp. **salt**
- 1/2 tsp. **baking soda**
- 3 cups **corn flakes**
- 1 cup uncooked quick **oats**
- 1 cup shredded dry **coconut**
- 1 cup chopped **pecans**
- 1 tsp. **vanilla extract**

Preheat oven to 325°F. Cream together butter and sugars. Add eggs one at a time, beating after each addition. Sift together flour, baking powder, salt and baking soda. Add to creamed mixture. Stir in corn flakes, oats, coconut, pecans and vanilla. Drop by teaspoonfuls onto a greased cookie sheet (larger cookies can be made, if desired). Bake until lightly browned, about 10 to 12 minutes.

Forgotten Cookies

Ingredients:

- 2 **egg whites**
- 2/3 cup **sugar**
- 1 pinch **salt**
- 1 tsp. **vanilla extract**
- 6 oz. **chocolate chips**
- 1 cup **pecans**, chopped

Preheat oven to 350°F. Beat egg whites. Add sugar and salt gradually. Beat until stiff. Add pecans and chocolate. Drop by teaspoonfuls onto a cookie sheet. Place in oven and turn off heat. Leave overnight, or until cool.

Fruit Cake Bars

Ingredients:

- 6 tbsp. **margarine**
- 1 cup **sugar**
- 2 **eggs**
- 1/4 cup **canned milk**
- 1-3/4 cups **flour**, divided
- 1 tsp. **vanilla extract**
- 1 cup **pecans**
- 1 cup candied **mixed fruit**

Preheat oven to 350°F. Dredge pecans and fruit in 1/4 cup flour. Beat together margarine, sugar, eggs and milk. Add 1-1/2 cups flour, vanilla, pecans and fruit. Place in a jelly roll pan and bake about 25 minutes. Allow to cool before slicing.

Fruit Cake Cookies

Ingredients:

- 1 cup **butter**, room temperature
- 2 **eggs**
- 2-1/4 cups **flour**
- 1 tsp. **baking soda**
- 1/2 tsp. **salt**
- 1-1/4 cups **light brown sugar**
- 3 cups large **pecan pieces**
- 2 cups **raisins and/or dates**
- 1/2 cup glazed **pineapple**
- 1/2 cup candied **cherries**

Preheat oven to 350°F. Mix butter and sugar together thoroughly. Add baking soda, salt and pecans. Add eggs one at a time, mixing thoroughly after each addition. Add fruits and mix well. Drop by spoonfuls onto a cookie sheet and bake approximately 15 to 20 minutes.

Fudge Pecan Chewies

Ingredients:

- 1/4 cup **butter or margarine**
- 14 oz. can sweetened **condensed milk**
- 12 oz. semi-sweet **chocolate morsels**
- 1 tsp. **vanilla extract**
- 1 cup **all-purpose flour**
- 1/2 cup chopped **pecans**
- 60 **pecan halves**

Preheat oven to 350°F. Combine butter, milk and chocolate in a heavy saucepan. Cook over medium-low heat, stirring constantly, until chocolate and butter are melted. Remove from heat and stir in vanilla, flour and chopped pecans. Drop by teaspoonfuls onto ungreased baking sheets. Press a pecan half into the center of each cookie. Bake for 7 minutes (don't over-bake). Remove to a wire rack to cool.

Makes 60 cookies

German Chocolate Brownie Bars

Ingredients:

- 1 lb. **light caramels**
- 5-1/3 oz. can **evaporated milk**
- 1/3 cup **whole milk**
- 18 oz. box **German chocolate cake mix**
- 3/4 cup **margarine**, softened
- 1 cup chopped **pecans**
- 1 cup **chocolate chips**

Preheat oven to 350°F. Combine evaporated and whole milk (should be 1 cup total). Combine caramels and 1/2 cup milk in a small saucepan. Cook over low heat until caramels melt. Combine cake mix, margarine, 1/2 cup milk and pecans in a mixing bowl. Lightly grease a 9"×13" baking pan. Spread half of cake mixture in pan and bake for 6 minutes. Remove from oven. Sprinkle chocolate over partially baked cake mixture and spread caramel on top. Drop remaining cake mixture on top by tiny teaspoonfuls. Bake for an additional 5 minutes. Remove from oven and spread to make a top layer. Bake for an additional 13 minutes. Allow to cool before cutting.

Gumdrop Cookies

Ingredients:

- 2 tbsp. **water**
- 4 **eggs**
- 2 cups **brown sugar**
- 2 cups **flour**
- 1/4 tsp. **salt**
- 1 tsp. ground **cinnamon**
- 1 cup **gumdrops**, cut fine
- 3/4 cup **pecans**, chopped fine

Ingredients for Frosting:

- 4 tbsp. **butter or margarine**
- 2 cups **confectioners' sugar**
- grated rind of 1 **orange**
- **orange juice**

Preheat oven to 350°F. Beat together eggs and water until fluffy. Add sugar and mix well. In a separate bowl, sift together flour, salt and cinnamon. Stir in gumdrops and pecans. Combine dry ingredients with egg mixture. Line a 9"×13" pan with wax paper. Pour mixture into pan and bake for approximately 25 minutes, or until a toothpick inserted into center comes out clean. Frost while still warm. Allow to cool before slicing.

Frosting:

Mix together butter, sugar, orange rind and enough orange juice for spreading consistency. Be careful not to make frosting too thin.

Lemon Delights

Ingredients:

- 1 cup **butter or margarine**, softened
- 1 **egg**, separated
- 1 tsp. **vanilla extract**
- 1 cup **sugar**
- 3 oz. **cream cheese**, softened
- 3 tbsp. **lemon juice concentrate**
- 1/4 tsp. **salt**
- 2-1/4 cups **flour**
- 2 cups **pecans**, chopped fine

Ingredients for Lemon Cheese Filling:

- 3 oz. **cream cheese**
- 1 **egg yolk**
- 1 drop **yellow food coloring**
- 1/4 cup **sugar**
- 1 tbsp. **lemon juice**

Combine butter, sugar, cream cheese, egg yolk, lemon juice, vanilla and salt in a mixer. Blend well. Beat in flour. Wrap dough in plastic and chill at least 1 hour. Preheat oven to 375°F. Shape dough into 1" balls. Whip egg white lightly. Dip balls in egg white and roll in pecans. Place 2" apart on an ungreased cookie sheet. Press thumb deep into center of each cookie and fill with filling. Bake for 10 minutes, or until filling is set. Allow to cool slightly before removing from sheets. Store tightly covered in refrigerator.

Lemon Cheese Filling:

Beat all ingredients together until smooth.

Makes 72 cookies

Neiman Marcus Cookies

Ingredients:

- 2 cups **butter**
- 4 cups **flour**
- 2 tsp. **baking soda**
- 2 cups **white sugar**
- 5 cups blended **oatmeal** (processed in blender)
- 24 oz. **chocolate chips**
- 2 cups **brown sugar**
- 1 tsp. **salt**
- 8 oz. bar **milk chocolate**, grated
- 4 **eggs**
- 2 tsp. **baking powder**
- 2 tsp. **vanilla extract**
- 3 cups **pecans**, chopped

Preheat oven to 375°F. Cream together butter and both sugars. Add eggs and vanilla, then mix together with flour, oatmeal, salt, baking powder and baking soda. Add chocolate chips, grated milk chocolate and pecans. Roll into balls and place 2" apart on a cookie sheet. Bake for 10 minutes. Recipe may be halved.

Makes 112 cookies

No Bake Cookies

Ingredients:

- 14 oz. can sweetened **condensed milk**
- 12 oz. **chocolate chips**
- 2 cups **pecans**
- 10 oz. miniature **marshmallows**
- 2 tbsp. crunchy **peanut butter**

Combine milk and chocolate in a saucepan and melt over low heat. Fold in pecans and marshmallows. Add peanut butter. Mix all ingredients by hand and drop by tablespoonfuls onto wax paper. Refrigerate to set.

Oatmeal Cookies

Ingredients:

- 1 cup **margarine**, room temperature
- 2 cups **sugar**
- 2 **eggs**
- 1 tsp. **vanilla extract**
- 1-1/2 cups **flour**
- 1 tsp. **salt**
- 1 tsp. **baking soda**
- 3 cups **oatmeal** (any kind)
- 1 cup **pecans and/or raisins**

Mix all ingredients and refrigerate until chilled. Preheat oven to 350°F. Roll dough into small balls and flatten with a fork or palm of hand. Bake for 10 minutes.

One Bowl Chocolate Cookies

Ingredients:

- 16 oz. semi-sweet baking **chocolate**, divided
- 3/4 cup firmly packed **brown sugar**
- 1/4 cup **butter or margarine**
- 2 **eggs**
- 1 tsp. **vanilla extract**
- 1/2 cup **flour**
- 1/4 tsp. **baking powder**
- 2 cups chopped **pecans**

Preheat oven to 350°F. Coarsely chop 8 oz. of chocolate and set aside. Microwave remaining chocolate in a large bowl on high for 1 to 2 minutes. Stir until chocolate is melted and smooth. Stir in brown sugar, butter, eggs and vanilla. Stir in flour and baking powder. Stir in chopped chocolate and pecans. Drop 1/4 cupfuls onto an ungreased cookie sheet. Bake for 12 to 13 minutes, or until cookies are puffed and feel set to the touch. Allow to cool on sheet for 1 minute before transferring to a wire rack to cool completely.

Makes 18 cookies

Orange Date Bars

Ingredients:

- 1-1/4 cups **all-purpose flour**
- 1/2 tsp. **baking powder**
- 1/4 tsp. **salt**
- 3/4 cup **butter or margarine**
- 3/4 cup **sugar**
- 1 **egg**
- 2 tsp. grated **orange peel**
- 8 oz. chopped **dates**
- 1 cup coarsely chopped **pecans**

Ingredients for Orange Cream Cheese

Icing:

- 3 oz. softened **cream cheese**
- 1 cup sifted **confectioners' sugar**
- 1 tsp. grated **orange peel**

Preheat oven to 325°F. Grease a 13"×9"×2" baking pan. Sift together flour, baking powder and salt. Set aside. Melt butter in a large saucepan over low heat. Remove from heat and stir in sugar, egg, flour mixture, orange peel, dates and pecans. Mix well after each addition. Spread batter into prepared pan. Bake for 25 to 30 minutes, or until lightly browned and edges start to pull away from sides of pan. Cool completely on a wire rack. Frost with orange cream cheese icing.

Orange Cream Cheese Icing:

Combine all ingredients in a small bowl. Blend well.

Makes 36 1"×3" bars

Pecan Pie Cookies

Ingredients:

- 1 cup packed **brown sugar**
- 3/4 cup **butter**, softened
- 1 **egg**
- 1 tsp. **vanilla extract**
- 2 cups **all-purpose flour**
- 1 tsp. **baking powder**

Ingredients for Filling:

- 2 cups chopped **pecans**
- 1 cup packed **brown sugar**
- 1/2 cup **heavy cream**, whipped
- 1 tsp. **vanilla extract**

Preheat oven to 350°F. Combine brown sugar, butter, egg and vanilla in a large bowl. Beat at medium speed until creamy. Reduce speed to low. Add flour and baking powder. Beat until well mixed. Shape dough into 1-1/4" balls and place 2" apart on cookie sheets. Make an indentation in each cookie with your thumb (rotate thumb to hollow out slightly). Fill each cookie with filling. Bake for 12 minutes or until lightly browned. Allow to cool 1 minute before removing from sheets.

Filling:

Combine all ingredients in a small bowl.

Pecan Pie Bars

Ingredients:

- 1-1/2 cups **flour**
- 1/2 cup + 2 tbsp. packed **brown sugar**, divided
- 1/2 cup **butter or margarine**
- 2 **eggs**
- 1/2 cup **dark corn syrup**
- 1 cup chopped **pecans**
- 1 tsp. **vanilla extract**
- 1/4 tsp. **salt**
- 2 tbsp. **butter**, melted

Preheat oven to 350°F. Mix flour and 2 tbsp. brown sugar. Cut in 1/2 cup butter Put mixture in an ungreased 11"×7" pan and bake for 15 minutes. Beat eggs slightly and combine with corn syrup, pecans, vanilla, salt and 2 tbsp. melted butter. Pour mixture over baked layer and bake for an additional 20 to 25 minutes. Allow to cool before cutting.

Makes 32 bars

Pecan Pie Squares

Ingredients for Crust:

- 3 cups **all-purpose flour**
- 1/4 cup + 2 tbsp. **sugar**
- 3/4 cup softened **margarine**
- 3/4 tsp. **salt**

Ingredients for Filling:

- 4 **eggs**, slightly beaten
- 1-1/2 cups **light corn syrup**
- 3 tbsp. melted **margarine**
- 1-1/2 cups chopped **pecans**
- 1-1/2 cups **sugar**
- 1-1/2 tsp. **vanilla extract**

Crust:

Preheat oven to 375°F. Beat all ingredients together until crumbly (mixture will be dry) and press firmly into a greased 15-1/2"×10-1/2"×1" jelly roll pan. Bake until lightly golden brown, about 20 minutes. Prepare filling while crust is baking.

Filling:

Mix all ingredients together and pour evenly over browned crust. Continue baking at 375°F for about 25 minutes, or until filling is set. Cut into squares when completely cool.

Praline Shortbread Cookies

Ingredients:

- 1 cup **butter**, softened
- 1-1/2 cups **flour**
- 3/4 cup packed **brown sugar**
- 1/2 cup ground **pecans**

Preheat oven to 325°F. Cream together butter and sugar. Beat at medium speed until light and fluffy. Stir in flour and pecans (dough will be stiff). Press into bottom of a greased and floured 15"×10"×1" pan. Score into 2" squares. Bake for 20 minutes. Break into wedges.

Quick & Easy Cookies

Ingredients:

- 2 cups chopped **pecans**
- 3/4 cup **light brown sugar**
- 1 **egg white** (not beaten)

Preheat oven to 325°F. Mix all ingredients together thoroughly. Drop by the teaspoonful onto a well greased cookie sheet. Press gently to make cookies hold shape. Bake for 15 minutes. Allow to cool for 5 minutes before removing from sheet.

Makes approximately 30 cookies

Sand Tarts

Ingredients:

- 1/2 cup **butter**, room temperature
- 2 tbsp. **sugar**
- 1 cup **flour** (sift before measuring)
- 1 tsp. **vanilla extract**
- 1 cup finely chopped **pecans**
- **powdered sugar**

Preheat oven to 325°F. Cream butter. Add sugar and vanilla. Stir in flour and pecans. Roll dough into small balls. Bake on a greased cookie sheet for 25 minutes. Roll hot cookies in powdered sugar.

Makes 36 to 48 cookies

Six Layer Cookie Bars

Ingredients:

- 1/2 cup **margarine**, melted
- 8 oz. **swiss chocolate cake mix** (1/2 box)
- 1 cup **coconut**
- 1 cup **chocolate chips**
- 1 cup chopped **pecans**
- 14 oz. can **condensed milk**

Preheat oven to 350°F (325°F if using a glass pan). In a 9"×12" pan, layer all ingredients in the order listed. Bake for 30 minutes. Allow to cool completely before cutting into squares.

Whopper Cookies

Ingredients:

- 1 cup **butter or oleo**
- 1-1/4 cups **brown sugar**
- 1 cup **granulated sugar**
- 3 **eggs**, beaten
- 1-2/3 cups crunchy **peanut butter**
- 18 oz. box old-fashioned **oats**
- 2 tsp. **baking soda**
- 12 oz. **chocolate chips**
- 1-1/2 cups **raisins**
- 2 cups chopped **pecans**

Preheat oven to 350°F. Melt butter. Combine sugars, eggs and peanut butter. Blend with melted butter and mix until smooth. Combine oats, baking soda, chocolate chips, raisins and pecans. In a large bowl, combine butter mixture with dry ingredients. Mix well. Add a small amount of water if mixture seems too dry. Drop by heaping teaspoonfuls onto a greased cookie sheet. Flatten slightly. Bake for 12 minutes or until golden brown.

Makes 60 to 72 very large cookies

30-Minutes Chocolate Cake

Ingredients:

- 2 cups **all-purpose flour**
- 2 cups **sugar**
- 1/4 tsp. **salt**
- 16 tbsp. **margarine or butter**
- 4 tbsp. **cocoa powder**
- 1 cup **water**
- 1/2 cup **buttermilk**
- 2 **eggs**
- 1 tsp. **baking soda**
- 1 tsp. **vanilla extract**

Ingredients for Icing:

- 8 tbsp. **butter**
- 4 tbsp. **cocoa powder**
- 6 tbsp. **milk**
- 1 lb. **confectioners' sugar**
- 1 tsp. **vanilla extract**
- 1 cup chopped **pecans**

Preheat oven to 400°F. Mix together flour, sugar and salt in a bowl. Heat margarine, cocoa and water together and add to flour mixture. Add remaining ingredients and mix well. Pour into an 11"×14" casserole dish. Bake for 20 minutes. Don't over-bake.

Icing:

Put margarine, cocoa and milk in a saucepan. Bring to a boil. Add confectioners' sugar, vanilla, and pecans. Stir well. Pour over hot cake.

Apple Pecan Cake with Cinnamon Frosting

Ingredients:

- 2 **eggs**
- 2 cups **sugar**
- 1/2 tsp. **salt**
- 1-1/2 cups **vegetable oil**
- 2 tbsp. **lemon juice**
- 1 tbsp. **grated lemon rind**
- 2 tsp. **vanilla extract**
- 2-1/4 cups **chopped pecans**
- 2 cups **all-purpose flour**
- 1-1/4 tsp. **baking soda**
- 1 tsp. **cinnamon**
- 1/4 tsp. **nutmeg**
- 3 cups **Granny Smith apples**, peeled & grated (approximately 4 apples)

Ingredients for Frosting:

- 4-1/2 oz. **cream cheese**
- 3/4 cup **sweet butter**
- 2 cups **confectioners' sugar**
- 3/4 tsp. **cinnamon**
- 3/4 tsp. **vanilla extract**
- 3/4 cup **chopped pecans**

Preheat oven to 325°F. Beat eggs in a large bowl until frothy. Beat in sugar, salt, oil, vanilla, lemon juice and lemon rind. Beat until well blended. Sift flour, baking soda, cinnamon and nutmeg together. Add gradually to egg mixture until well blended. Stir in apples and pecans. Grease and flour an angel food cake pan. Bake for 1-1/2 hours. Allow to cool for a few minutes before removing from pan.

Frosting:

Mix all ingredients except pecans together. Beat to a fluffy consistency. Stir in pecans. Spread over cooled cake.

Batman Cake

Ingredients:

- 1 lb. **light brown sugar**
- 1/2 cup **sugar**
- 4 **eggs**, beaten
- 16 tbsp. **margarine**, melted
- 1 tsp. **vanilla extract**
- 2 cups **self-rising flour**
- 1 cup chopped **pecans**
- **confectioners' sugar**

Preheat oven to 350°F. Mix all ingredients well. Grease and flour a 9"×13" pan. Bake for 20 minutes. Remove from oven and shake or rap pan on counter to cause cake to fall. Bake for an additional 20 minutes. Allow to cool. Cover with confectioners' sugar and cut into small squares.

Best-Ever Apple Cake

Ingredients:

- 1-1/2 cups chopped **pecans**
- 1/2 cup **butter**, melted
- 2 cups **sugar**
- 2 large **eggs**
- 1 tsp. **vanilla extract**
- 2 cups **all-purpose flour**
- 2 tsp. **ground cinnamon**
- 1 tsp. **baking soda**
- 1 tsp. **salt**
- 2-1/2 lb. **granny smith apples** (about 4 large)

Ingredients for Cream Cheese Frosting:

- 8 oz. **cream cheese**, softened
- 3 tbsp. **butter**, softened
- 1-1/2 cups **powdered sugar**
- 1/8 tsp. **salt**
- 1 tsp. **vanilla extract**

Preheat oven to 350°F. Peel apples and cut into 1/4" thick wedges. Set aside. Place pecans in a single layer in a shallow pan. Bake for 5 to 7 minutes or until lightly toasted and fragrant, stirring halfway through. Stir together butter, sugar, eggs and vanilla in a large bowl until blended. Combine flour, cinnamon, baking soda and salt. Add to butter mixture, stirring until blended. Stir in apples and 1 cup pecans. Batter will be very thick, similar to cookie dough. Spread batter into a lightly greased 13"×9" pan. Bake at 350°F for 45 minutes or until a toothpick inserted in center comes out clean. Allow to cool completely in pan on a wire rack, about 45 minutes. Spread with frosting and decorate top with pecans.

Cream Cheese Frosting:

With an electric mixer on medium speed, beat cream cheese and butter together until creamy. Gradually add sugar and salt, beating until blended. Stir in vanilla.

Best Rum Cake Ever

Ingredients:

- 1 to 2 qt. **rum**
- 1 cup **butter**
- 1 tsp. **sugar**
- 2 large **eggs**
- 1 cup **dried fruit**
- **baking powder**
- 1 tsp. **baking soda**
- **lemon juice**
- **brown sugar**
- **pecans**

Before starting, sample rum and check for quality. Good, isn't it? No go ahead.

Select a large mixing bowl, measuring cup, etc. Check rum again. It must be just right.

To be sure rum is of highest quality, pour 1 level cup into a glass and drink it as fast as you can. Repeat.

With an electric mixer, beat butter in a large fluffy bowl. Add 1 seaspoon thugar and beat again. Meanwhile, make sure that rum is of highest quality. Try another cup. Open second quart, if necessary.

Add 2 arge leggs and 2 cups fried druit. Beat until high. If druit gets stuck in beaters, just pry it loose with a drowscriver. Sample rum again, checking it for tonscisticity.

Next, sift 3 cups pepper or salt (it really doesn't matter). Sample rum again. Sift 1/2 pt. of lemon juice. Fold in chopped butter and strained pecans. Add 1 babblespoon brown thugar, or whatever you can find.

Wix mel.

Grease oven and turn cake pan to 350 gedrees. Now pour the whole mess into the cover and ake. Check rum again and bo to bed.

Blackberry Wine Cake

Ingredients:

- 18 oz. box **white cake mix**
- 3 oz. **blackberry gelatin**
- 4 **eggs**
- 1/2 cup **vegetable oil**
- 1 cup **blackberry wine**
- 1/2 cup **pecans**, chopped

Ingredients for Glaze:

- 1 cup **powdered sugar**
- 1/4 cup **butter or margarine**
- 1/4 cup **blackberry wine**

Preheat oven to 350°F. Combine cake mix and gelatin. Add eggs, oil and wine. Beat with an electric mixer on low speed until moistened. Beat on medium speed for 2 minutes, scraping sides of bowl frequently. Sprinkle pecans in bottom of a greased and floured bundt pan. Pour batter on top. Bake for 45 to 50 minutes, or until a toothpick or straw inserted into center comes out clean. When done, remove from oven and allow cake to cool in pan for 20 to 25 minutes. Turn cake out and allow to cool completely before drizzling desired amount of glaze on top.

Glaze:

Combine ingredients in a saucepan and bring to a boil. Remove from heat and allow to cool.

Blue Cheese Cake

Ingredients:

- 1 cup crushed **cheese crackers**
- 16 oz. **cream cheese**, softened
- 8 oz. **blue cheese**, crumbled
- 3 **eggs**
- 1/4 cup **flour**
- 1/4 tsp. **salt**
- 1/4 cup medium **picante sauce**
- 1 cup **sour cream**
- 1/2 cup chopped **green onions**
- 1 cup chopped **pecans**

Preheat oven to 350°F. Coat an 8" springform pan with butter or cooking spray. Sprinkle cracker crumbs on bottom and sides. Blend together cheeses, eggs, flour, salt, picante sauce and sour cream. Fold in onions. Pour mixture into pan and sprinkle with pecans. Bake for 1 hour. Cool and chill overnight. Garnish with finely chopped green onion tops and/or parsley. Serve as a spread with crackers.

Makes 20 servings

Cherry Chocolate Pecan Cake

Ingredients:

- 2-1/2 cups **chocolate cake mix**
- 1 tsp. **cinnamon**
- 1/4 cup **vegetable oil**
- 2 **eggs**
- 2 tsp. **vanilla extract**
- 21 oz. can **cherry pie filling**
- 1 cup milk **chocolate chips**
- 1 cup **pecans**, chopped, divided

Ingredients for Glaze:

- 2 tbsp. unsweetened **cocoa**
- 1 tbsp. **butter**
- 1 tbsp. **corn syrup**
- 1 cup **powdered sugar**
- 1-1/2 tbsp. **water**

Preheat oven to 350°F. Heavily coat a bundt pan with non-stick cooking spray or oil and dust with flour. Evenly spread 1/4 cup pecans on bottom. Place pie filling in a food processor and pulse to coarsely chop cherries. Combine cake mix and cinnamon in a mixer bowl. Add oil, eggs, vanilla and pie filling. Mix well. Stir in chocolate chips and 3/4 cup pecans. Pour into pan and bake for 1 hour. Allow to cool in pan for 10 minutes before removing from pan to cool completely. If desired, top with powdered sugar or glaze.

Glaze:

Combine all ingredients in a saucepan over low heat. Boil for 2 minutes. Lightly stick cooled cake with a fork and slowly pour glaze on top.

Cherry Crunch

Delicious served warm with vanilla ice cream on top.

Ingredients:

- 1/2 cup **butter or margarine**
- 18-1/2 oz. dry **yellow cake mix**
- 40 oz. **cherry pie filling** (2 cans)
- 1/2 cup chopped **pecans**

Preheat oven to 350°F. Cut butter into cake mix. Reserve 1 cup of this mixture. Lightly press remainder into an ungreased 9"×13" pan, forming a 1/2" edge along sides of pan. Spread pie filling over mixture to within 1/2" of edge of pan. Blend pecans into reserved mixture and sprinkle over top. Bake for 45 minutes.

Makes 10 to 20 servings

Coke Cake

Ingredients:

- 2 cups **flour**
- 2 cups **sugar**
- 1 cup **cola**
- 2 **eggs**
- 1 tsp. **vanilla extract**
- 1-1/2 cups **marshmallows**
- 1/2 lb. **butter**
- 3 tbsp. **cocoa powder**
- 1/2 cup **buttermilk**
- 1 tsp. **baking soda**
- 1 cup chopped **pecans**

Ingredients for Icing:

- 1/2 cup **butter**
- 6 tbsp. **cola**
- 3 tbsp. **cocoa powder**
- 1 cup chopped **pecans**
- 16 oz. **powdered sugar**, sifted

Preheat oven to 350°F. Mix flour and sugar together in a bowl. Combine butter, cocoa, cola and marshmallows in a saucepan and bring to a boil. Pour over flour and sugar. Beat well. Add buttermilk, baking soda, eggs and vanilla. Mix in pecans. Place in a greased 9"×13" pan and bake for 40 minutes.

Icing:

Combine butter, cola and cocoa in a saucepan over low heat. When butter has melted, add pecans and sugar. Beat well. Pour over top of cake while still hot.

Chocolate Amaretto Cake

Ingredients:

- 1 cup chopped **pecans**
- 18-1/2 oz. **fudge chocolate cake mix**
- 4 **eggs**
- 1/2 cup **water**
- 1/2 cup **oil**
- 1/2 cup **amaretto**

Ingredients for Glaze:

- 1 cup **sugar**
- 1/2 cup **butter**
- 1/4 cup **water**
- 1/4 cup **rum**

Preheat oven to 325°F. Oil and flour a bundt pan. Mix together cake mix, eggs, water, oil and amaretto. Pour half of mixture into pan. Sprinkle pecans in a circle on top and pour remaining mixture over pecans. Bake for 40 minutes, or until a toothpick inserted into cake comes out clean. Prepare glaze while cake is baking.

Glaze:

Melt butter in a small pan. Add water and sugar. Simmer over low heat. When cake is done, add rum to glaze and pour over cake while still in pan. Allow to cool 15 minutes before removing from pan to cool completely.

Debbie's Butterscotch Coffee Cake

Ingredients for Cake:

- 18-1/2 oz. box **yellow pudding cake mix**
- 3.4 oz. box **instant butterscotch pudding**
- 1 cup **vegetable oil**
- 1 cup **water**
- 4 **eggs**

Ingredients for Topping:

- 1 cup **brown sugar**
- 1 tbsp. **cinnamon**
- 1 cup chopped **pecans**

Cake:

Preheat oven to 350°F. Thoroughly combine cake mix, pudding mix, oil and water. Grease a bundt pan. Layer half of cake mix in pan, then half of topping. Repeat with other half of cake mix and other half of topping. Bake for 20 minutes. Reduce temperature to 325°F and bake an additional 30 to 45 minutes. Cool in pan and invert onto cake dish

Topping:

Mix all ingredients together in a bowl.

Famous Bacardi Rum Cake

Ingredients:

- 1 cup chopped **pecans**
- 18-1/2 oz. **yellow cake mix**
- 3-3/4 oz. instant **vanilla pudding mix**
- 4 **eggs**
- 1/2 cup cold **water**
- 1/2 cup **vegetable oil**
- 1/2 cup **dark rum** (80 proof)

Ingredients for Glaze:

- 1/4 lb. **butter**
- 1/4 cup **water**
- 1 cup granulated **sugar**
- 1/2 cup **dark rum** (80 proof)

Preheat oven to 325°F. Grease and flour a 10" tube pan or a 12 cup bundt pan. Sprinkle pecans over bottom of pan. Mix together cake mix, pudding mix, eggs, water, oil and rum. Pour batter over pecans in pan and bake for 1 hour. Allow to cool. Invert on a serving plate and prick top. Drizzle and smooth glaze evenly over top and sides. Allow cake to absorb glaze. Repeat until glaze is used up.

Glaze:

Melt butter in a saucepan. Stir in water and sugar. Boil for 15 minutes, stirring constantly. Remove from heat. Stir in rum.

Feud Cake

Ingredients:

- 6 large **eggs**, separated
- 1-1/2 cups **sugar**
- 2-1/2 tbsp. **flour**
- 1/2 tsp. **baking powder**
- 3-1/2 cups **pecan meal**

Preheat oven to 350°F. Beat egg yolks together. Gradually add sugar. Add flour and baking powder, mixing well. Add pecan meal. Mixture should be very stiff. Beat egg whites until stiff and fold into mixture until well blended. Pour into 3 greased and floured 8" pans and bake for 3 minutes. Allow to cool and frost with whipped cream.

Fig Cake

Ingredients:

- 1-1/2 cups **sugar**
- 2 cups **self-rising flour**
- 1 tsp. **nutmeg**
- 1 tsp. **cinnamon**
- 1/2 tsp. **allspice**
- 1 cup **oil**
- 3 **eggs**
- 1 cup **buttermilk**
- 1 tbsp. **vanilla extract**
- 1 cup **fig preserves**
- 1/2 cup chopped **pecans**

Preheat oven to 350°F. Combine sugar, flour, nutmeg, cinnamon and allspice in a large mixing bowl. Beat in oil, then eggs. Add buttermilk and vanilla. Stir in preserves and pecans. Pour batter into a greased and floured 10" tube pan. Bake for 1 hour and 15 minutes. Allow to cool for 10 minutes before removing from pan.

Florida Orange Cake

Ingredients:

- 1 cup chopped **dates**
- 1 cup chopped **pecans**
- 1 cup **margarine or butter**
- 2 cups **sugar**
- 4 **eggs**, separated
- 4 cups sifted **flour**
- 1-1/2 cups **buttermilk**
- 1 tsp. **baking soda**
- 2 tbsp. grated **orange peel**

Ingredients for Topping:

- 2 cups **sugar**
- 1 cup fresh **orange juice**
- 2 tbsp. grated **orange peel**

Preheat oven to 300°F. Dredge nuts and dates in a small amount of flour. Cream together butter and sugar. Add egg yolks. Combine buttermilk and baking soda. Add flour to butter mixture in portions, alternating with portions of buttermilk mixture. Fold in dates, pecans and orange peel. Beat egg whites until stiff and fold into mixture. Place in a large greased angel food cake pan and bake for 1-1/2 hours.

Topping:

Prepare before starting cake. Mix together all ingredients. Stir occasionally while preparing cake so sugar will dissolve. After cake is removed from oven and still warm, puncture with an ice pick and pour topping in holes. Let stand in pan until topping soaks in and cools. Turn out onto wax paper and turn top side up. Delicious!

Makes 16 servings

Fresh Apple Pecan Cake

Ingredients:

- 2 **eggs**
- 1 cup **cooking oil**
- 1-3/4 cups **sugar**
- 2-1/2 cups sifted **self-rising flour**
- 1 cup chopped **pecans**
- 3 cups pared & chopped **apples** (2 large apples)
- 1 tsp. **cinnamon**
- 1 tsp. **vanilla extract**

Ingredients for Icing:

- 6 oz. **cream cheese**
- 1/4 cup **butter or margarine**
- 1 lb. **confectioners' sugar**
- 2 tsp. **vanilla extract**

Preheat oven to 300°F. Grease a 13"×9"×2" baking pan. Beat together eggs, oil and sugar. Add flour, pecans, apples, cinnamon and vanilla. Stir well with a large spoon. Turn batter into pan and bake for 1 hour and 10 minutes. Allow cake to cool in pan. Frost with icing and cut into squares to serve.

Icing:

Combine all ingredients and beat to blend.

Fruit Cake

Ingredients:

- 1 lb. chopped **candied cherries**
- 1 lb. chopped **candied pineapple**
- 4 cups chopped **pecans**
- 2 cups **self-rising flour**
- 1 cup **butter or margarine**, room temperature
- 1 cup **sugar**
- 4 **eggs**, room temperature
- 1 tbsp. **vanilla extract**
- 1 tbsp. **lemon flavoring**

Preheat oven to 300°F. In a large bowl, mix together cherries, pineapple and pecans. Sift flour over mixture. In another bowl, mix together butter, sugar, eggs, vanilla and lemon flavoring. Pour butter mixture over fruit mixture. Mix well (this is a very thick batter) and pack into a well-greased and floured tube pan. Bake for 2 hours.

Contributed by: Mrs. Hall

Gooney Cake

Ingredients:

- 18-1/2 oz. box **yellow cake mix**
- 1/2 cup **butter**, melted
- 1/2 cup **pecans**, chopped
- 4 **eggs**, divided
- 1 lb. **powdered sugar**
- 8 oz. **cream cheese**

Preheat oven to 350°F. Mix together cake mix, butter, pecans and 2 eggs. Spread in bottom of a 9"×13" greased pan. Now mix together powdered sugar, cream cheese and remaining 2 eggs. Pour into pan on top of first mixture and bake for 30 to 35 minutes. Sprinkle with 2 tbsp. powdered sugar.

Heavenly Hash Cake

Ingredients:

- 1 cup **butter**
- 4 tbsp. **cocoa powder**
- 2 cups **sugar**
- 4 **eggs**
- 2 cups **pecans**, chopped
- 2 tbsp. **vanilla extract**
- 1-1/2 cups **self-rising flour**

Ingredients for Icing:

- 1 lb. **marshmallows** (not jet-puffed or miniature)
- 1 lb. **powdered sugar**
- 4 tbsp. **cocoa**
- 4 tbsp. **butter**, melted
- 1/2 cup **evaporated milk or water**

Preheat oven to 350°F. Melt butter. Add cocoa and mix well. Add sugar, eggs, pecans, vanilla and flour. Stir, but don't beat. Pour mixture into a greased and floured 13"×9" pan. Bake for 25 to 35 minutes. Leave in pan when done.

Icing:

Cut marshmallows in half and have ready before cake is done. As soon as cake is removed from oven, place marshmallows, cut side down, on top, cramming them as close together as possible. Marshmallows will begin to melt from heat of cake. Combine powdered sugar, cocoa, butter and milk. Beat mixture until smooth and pour over marshmallows. Allow to cool before cutting into squares.

Hot Fudge Pudding Cake

Ingredients:

- 1 cup **buttermilk baking mixture**
- 1 cup granulated **sugar**, divided
- 1/3 cup + 3 tbsp. **cocoa powder**
- 1/2 cup **milk**
- 1 cup finely chopped **pecans**
- 1 tsp. **vanilla extract**
- 1-2/3 cups hot **water**
- **powdered sugar**

Preheat oven to 350°F. Grease an 8" baking dish. Mix together baking mixture, 1/2 cup sugar, 3 tbsp. cocoa and pecans. Stir in milk and vanilla until blended. Pour mixture into baking dish. Mix together 1/2 cup sugar and 1/3 cup cocoa. Sprinkle mixture on top of first one in baking dish. Pour hot water over top (don't stir). Bake for 40 minutes. Dust lightly with powdered sugar. Spoon into dessert bowls while hot.

Hungarian Sour Cream Coffee Cake

Ingredients:

- 1 cup **sugar**
- 1/2 cup **butter**, room temperature
- 3 large **eggs**
- 1 cup **sour cream** (8 oz.)
- 1 tbsp. **bourbon** (or 1 tsp. vanilla extract)
- 2 cups regular **flour**
- 1 tsp. **baking soda**
- 2/3 cup chopped **pecans**
- 2/3 cup **light brown sugar**

Preheat oven to 350°F. Grease and flour a 9" or 10" tube pan. Blend together sugar, butter, eggs and sour cream. Add bourbon, flour and baking soda. Pour mixture into pan. Mix together pecans and brown sugar. Sprinkle over top and twirl in dough with a fork. Bake for 50 minutes. Test with a toothpick for doneness. Remove from pan and cool on a rack. This is a tender cake - handle gently.

Lane Cake

Ingredients:

- 1 cup **butter**
- 2 cups **sugar**
- 3-1/4 cups sifted **cake flour**
- 8 **egg whites**
- 1 cup **milk**
- 1 tsp. **vanilla extract**
- 3-1/2 tsp. **baking powder**
- 3/4 tsp. **salt**

Ingredients for Filling:

- 1 cup **butter**, room temperature
- 2 cups **sugar**
- 1/4 tsp. **salt**
- 8 **egg yolks**
- 1/2 cup **brandy or bourbon**
- 1 cup chopped **pecans**
- 2 cups **raisins**
- 1 cup **coconut**

Preheat oven to 375°F. Butter four 9" cake pans and line with wax paper. Beat egg whites until stiff and set aside. Beat butter until fluffy. Add sugar gradually, beating well after each addition. Add vanilla and continue beating until mixture has consistency of whipped cream. Sift flour together with baking powder and salt. Add flour mixture to butter mixture in portions, alternating with portions of milk, blending until smooth. Gently fold in egg whites. Pour batter into pans and bake for 15 to 20 minutes. Allow to cool before removing from pans.

Filling:

Cream butter. Add sugar and egg yolks. Beat well. Place mixture in a saucepan over very low heat. Cook, stirring constantly, until thick. Allow to cool. Add pecans, raisins and coconut. Spread filling between cooled cake layers and on top of cake.

Mississippi Mud Cake

Ingredients:

- 1 cup **margarine**
- 1/2 cup **cocoa powder**
- 2 cups **sugar**
- 4 **eggs**, slightly beaten
- 1-1/2 cups plain **flour**
- 1 pinch **salt**
- 1-1/2 cups chopped **pecans**
- 1 tsp. **vanilla extract**
- **miniature marshmallows**

Ingredients for Frosting:

- 1 lb. **powdered sugar**
- 1/4 cup **milk**
- 1/4 cup brewed **coffee**, cold
- 1/3 cup **cocoa powder**
- 1 tsp. **vanilla extract**
- 1/4 cup **oleo**

Preheat oven to 350°F. Melt butter and cocoa together. Remove from heat and stir in sugar. Add eggs. Mix well. Add flour, salt, pecans and vanilla, mixing well. Pour batter into a greased 9"×13" pan and bake for approximately 40 minutes. Be careful not to over-bake. Sprinkle marshmallows on top of warm cake. Cover with frosting.

Frosting:

Combine all ingredients and mix well. Put over hot cake.

Pecan Skillet Coffee Cake

Ingredients:

- 3/4 cup **butter or margarine**
- 1-3/4 cups **sugar**, divided
- 2 **eggs**
- 1-1/2 cups sifted **all-purpose flour**
- 1 pinch **salt**
- 1 tsp. **almond flavoring**
- **pecan pieces**

Preheat oven to 350°F. Melt butter and combine in a mixing bowl with 1-1/2 cups sugar. Beat in eggs one at a time. Add flour, salt and almond flavoring. Mix well. Pour batter into a 9" to 11" iron skillet which has been lined with aluminum foil (leave excess foil on either side for later use). Cover top with pecans and sprinkle with sugar. Bake for 30 to 40 minutes.

Remove cake from pan using extra foil around edges. When cool, use extra foil to wrap cake tightly. Don't try to peel foil off while cake is still warm.

Pineapple Pecan Cake

Ingredients:

- 2 cups **self-rising flour**
- 2 **eggs**
- 2 cups **sugar**
- 2 cups chopped **pecans**
- 20 oz. can **crushed pineapple**
- **pecan pieces**

Ingredients for Frosting:

- 1/2 cup **margarine**, softened
- 8 oz. **cream cheese**
- 1 tsp. **vanilla extract**
- 1-1/2 cups **confectioners' sugar**

Preheat oven to 350°F. Mix all ingredients well and pour into a lightly greased 9"×13" pan. Bake for 40 to 45 minutes or until a toothpick inserted in center comes out clean. Cool completely before frosting. Decorate top with pecan pieces.

Frosting:

Blend together all ingredients. Spread mixture on top of cake.

Praline Cheesecake

Ingredients for Crust:

- 1-1/2 cups **graham cracker crumbs**
- 1/3 cup **sugar**
- 1/2 cup chopped **pecans**
- 6 tbsp. **butter or oleo**, melted

Ingredients for Filling:

- 24 oz. **cream cheese**, softened
- 1 cup firmly packed **brown sugar**
- 5.2 oz. can **evaporated milk**
- 2 tbsp. **flour**
- 3 **eggs**
- 1-1/2 tsp. **vanilla extract**
- **pecan halves**

Ingredients for Glaze:

- 4 tbsp. **butter or oleo**, melted
- 6 tbsp. **light brown sugar**
- 1/2 cup **light corn syrup**
- 1 tbsp. **corn starch**
- 1 tsp. **vanilla extract**

Crust:

Preheat oven to 350°F. Combine all ingredients and mix well. Press into sides and bottom of a 9" or 10" spring form pan. Bake for 5 minutes.

Filling:

Preheat oven to 350°F. Beat cream cheese until light and fluffy. Add milk, sugar, and flour. Mix well. Add eggs one at a time, beating well after each addition. Stir in vanilla and pour into prepared crust. Bake for 55 to 60 minutes. Allow to cool for 30 minutes. Loosen and remove sides of spring form pan. Let stand until completely cooled. Cover and keep refrigerated until ready to use. Before serving, place pecans halves on top of cake. Mix and pour warm glaze over top.

Glaze:

Combine all ingredients, mixing well. Use while still warm.

Pumpkin Pie Cake

Ingredients:

- 16 oz. **pumpkin** (2 cans)
- 13 oz. can **evaporated milk** (skim is okay)
- 3 **eggs**, beaten (egg beaters okay)
- 1-1/4 cups **sugar**
- 2 tsp. **cinnamon**
- 1 tsp. **nutmeg**
- 1/2 tsp. **ground cloves**
- 18-1/2 oz. box **yellow cake mix**
- 1/2 cup **margarine**, room temperature
- 1 cup chopped **pecans**

Preheat oven to 350°F. Mix together pumpkin, milk, eggs, sugar, cinnamon, nutmeg and cloves. Pour into a greased 9"×13" pan. Mix together cake mix and margarine. Pour over pumpkin mixture. Pour pecans on top. Bake for 50 to 60 minutes.

Southern Tea Cake

Ingredients:

- 1 cup **white sugar**
- 1 cup **brown sugar**
- 4 **eggs**, beaten
- 1 cup **vegetable oil**
- 1-1/2 cups **self-rising flour**
- 1 tsp. **vanilla extract**
- 2 cups **pecans**, finely chopped

Preheat oven to 350°F. Lightly grease and flour a 9"×13" baking dish. Stir together sugars, eggs and oil until smooth. Stir in flour and vanilla. Add pecans and stir until evenly mixed. Pour into baking dish and bake for 30 to 35 minutes. Serve with whipped cream.

Sweet Potato Coffee Cake with Pecan Praline Topping

Ingredients:

- 2 tbsp. **butter**, melted
- 1/2 cup + 3 tbsp. **light brown sugar**, divided
- 2 tbsp. **light corn syrup**
- 1/2 cup chopped **pecans**
- 2-1/2 cups **biscuit baking mix**
- 15 oz. can **sweet potatoes**, drained & mashed (or 1 cup mashed sweet potatoes)
- 1/2 cup **skim milk**
- 1 tsp. ground **cinnamon**
- 1/4 cup dried **cranberries**

Preheat oven to 400°F. Coat a 9"×9"×2" baking pan or an 8" round cake pan with non-stick baking spray. In bottom of pan, mix together butter, 1/2 cup brown sugar and corn syrup. Spread mixture evenly in pan. Sprinkle with pecans.

In a large mixing bowl, beat together baking mix, sweet potatoes and milk until dough forms a ball. Turn dough onto a surface heavily dusted with baking mix and roll or pat into a 12" long rectangle.

In a small bowl, combine 3 tbsp. brown sugar and cinnamon. Sprinkle mixture and cranberries evenly over dough. Roll up dough jelly roll style from longer side. Cut crosswise into 1" pieces and arrange sitting on top of mixture in pan. Dough will spread when baking.

Bake for 25 to 30 minutes, or until golden brown. Remove from oven. Immediately run knife around sides and invert onto a serving plate, scraping any brown sugar mixture from pan to top cake.

Chocolate Chip Pecan Pie

Ingredients:

- 2 **eggs**
- 1 cup **sugar**
- 1/2 cup **all-purpose flour**
- 1/2 cup **unsalted butter**, melted
- 1 cup **chocolate chips**
- 1 cup **pecans**
- 1 tbsp. **bourbon**
- 1 tsp. **vanilla extract**
- 9" unbaked **pie shell**
- **whipped cream**

Preheat oven to 350°F. Beat eggs on high speed in a small bowl or electric mixer until light and lemon-colored. Gradually beat in sugar. Reduce speed to low. Add flour and cooled, melted butter. Mix thoroughly until combined. Stir in chocolate chips, pecans, bourbon and vanilla. Pour mixture into pie shell. Bake until golden brown, about 40 minutes. Serve warm with dollops of whipped cream.

Chocolate Pecan (Chess) Pie

Ingredients:

- 1-1/2 cups **sugar**
- 3 tbsp. **cocoa powder**
- 1/4 cup **margarine**, melted
- 2 **eggs**, slightly beaten
- 1/8 tsp. **salt**
- 5-1/3 oz. can **evaporated milk**
- 1 tsp. **vanilla extract**
- 1/2 to 3/4 cup chopped **pecans**
- 9" unbaked **pie shell**

Preheat oven to 350°F. Mix sugar, cocoa and margarine well. Add eggs and beat with electric mixer for 2-1/2 minutes. Add salt and vanilla. Stir in pecans. Pour mixture into pie shell. Bake for 35 to 45 minutes.

Cream Cheese Pecan Pie

Ingredients:

- 8 oz. **cream cheese**, softened
- 4 **eggs**, divided
- 6 tbsp. **sugar**, divided
- 2 tsp. **vanilla extract**, divided
- 3/4 cup **corn syrup**
- 9" unbaked **pie shell**
- 1/2 cup chopped **pecans**

Preheat oven to 375°F. Blend cream cheese, 1 egg, 4 tbsp. sugar and 1 tsp. vanilla until smooth. In another bowl, blend corn syrup, 1 tsp. vanilla, 3 eggs and 2 tbsp. sugar. Pour cream cheese mixture into pie shell and cover with pecans. Pour corn syrup mixture over pecans. Bake for 35 minutes.

Blueberry Cream Cheese Pie

Ingredients:

- 2 deep-dish **pie shells** (unbaked)
- 1 cup **pecans**, chopped, divided
- 8 oz. **cream cheese**, room temperature
- 2 cups **confectioners' sugar**
- 16 oz. **whipped topping**
- 21 oz. can **blueberry pie filling**

Preheat oven to 325°F. Put 1/2 cup pecans into each pie shell. Bake pie shells until lightly browned. Mix cream cheese and sugar with an electric mixer until smooth. Pour into cooled pie shells. Add a layer of whipped topping, then a layer of pie filling. Top with another layer of whipped topping. Chill for 1 hour before serving.

Bobbie's Low Fat Nutty Buddy Pie

Ingredients:

- 8 oz. **fat free cream cheese**
- 14 oz. can **fat free sweetened condensed milk**
- 16 oz. **fat free whipped topping**
- 11.75 oz. jar **fat free chocolate ice cream topping**
- 11.75 oz. jar **fat free butterscotch ice cream topping**
- 1 cup **semi-sweet chocolate mini morsels**, divided
- 1 cup **butterscotch morsels**, divided
- 1 to 2 cups **pecan pieces**
- 2 **reduced fat graham cracker pie crusts**

Mix cream cheese, condensed milk and whipped topping together with a mixer until smooth. Divide half of chocolate topping and half of butterscotch topping on top of each pie crust. Sprinkle pecans and morsels on top, then drizzle more chocolate and butterscotch topping on top. Put in freezer for 4 hours before serving (or freeze over night). Serve cold.

Brownie Pie

Ingredients:

- 3 **egg whites**
- 1 dash **salt**
- 3/4 cup **sugar**
- 3/4 cup crushed **Oreo cookies**
- 1/2 tsp. **vanilla extract**
- 3/4 cup chopped **pecans**
- 1/2 pt. **whipped cream**, sweetened

Preheat oven to 325°F. Beat together egg whites and salt. Gradually add sugar, continuing to beat. Fold in Oreo crumbs and pecans. Spread evenly in a buttered pie pan and bake for 30 minutes. Cool thoroughly and spread with whipped cream. Chill 3 to 4 hours before serving.

Fresh Fruit Pie

Ingredients:

- 1 cup crushed **vanilla wafers**
- 2 tbsp. melted **butter**
- 1-1/2 cups **powdered sugar**
- 1/2 cup **butter**, softened
- 2 **eggs**, beaten
- 2 cups **fruit** in season (peaches, apples, blueberries, strawberries, etc.)
- 1/2 pt. **whipped cream** with sugar to taste
- 1/2 cup chopped **pecans**

Mix together crushed wafers and melted butter. Line a pie pan with mixture. Cream together softened butter and sugar. Add beaten eggs and layer mixture in pan. Layer fruit, then whipped cream with sugar, then pecans. Refrigerate several hours before serving.

General Jackson Pie

Easy, rich and delicious!

Ingredients:

- 1/2 cup **chocolate morsels**
- 1/2 cup chopped **pecans**
- 9" **pie crust**
- 1/4 cup **butter**, melted
- 1 cup **sugar**
- 3 **eggs**
- 1/4 tsp. **salt**
- 3/4 cup **light corn syrup**
- 1 tsp. **vanilla extract**

Preheat oven to 350°F. Place morsels and pecans over uncooked pie crust. Mix together butter, sugar, eggs, salt, corn syrup and vanilla with an electric mixer on low speed. Pour mixture into pie crust. Bake for 35 to 40 minutes. Don't over bake. Remove from oven while center still jiggles.

Grand Champion Pecan Pie

Ingredients:

- 3 **eggs**, slightly beaten
- 1 cup **light corn syrup**
- 1 cup **sugar**
- 2 tbsp. melted **butter**
- 1 tsp. **vanilla extract**
- 1-1/2 cups chopped **pecans**
- 9" unbaked **pastry shell**

Preheat oven to 350°F. Mix all ingredients together. Blend well. Pour into pastry shell. Bake for 50 to 55 minutes.

Holiday Pecan Pie

Ingredients:

- 3 oz. **instant vanilla pudding**
- 1 cup **light corn syrup**
- 1 tsp. **vanilla extract**
- 3/4 cup **evaporated milk**
- 1 **egg**, slightly beaten
- 1 cup chopped **pecans**
- 9" unbaked **pie shell**
- 3 **pecan halves**

Preheat oven to 375°F. Blend pudding mix and syrup together in a medium bowl. Gradually stir in milk and egg. Blend well. Stir in vanilla and chopped pecans. Pour mixture into pie shell. Garnish center with pecan halves. Bake until top is firm and just begins to crack, about 40 to 45 minutes. Set aside to cool for 2 hours.

Layered Pecan Pie

Ingredients:

- 8 oz. **cream cheese**, softened
- 1/3 cup + 1/4 cup **sugar**, divided
- 1/4 tsp. **salt**
- 4 **eggs**, divided
- 2 tsp. **vanilla extract**, divided
- 9" unbaked **pastry shell**
- 1-1/4 cups chopped **pecans**
- 1 cup **light corn syrup**

Preheat oven to 375°F. Combine cream cheese, 1/3 cup sugar and salt. Beat until smooth. Add 1 egg and 1 tsp. vanilla, beating until combined. Spoon mixture into pastry shell. Sprinkle with pecans. Combine 3 eggs, corn syrup, 1/4 cup sugar and 1 tsp. vanilla. Beat well and pour over pecans. Bake for 35 to 40 minutes, or until set.

Lemon Pecan Pie

Ingredients:

- 3 **eggs**
- 5 tbsp. melted **butter**
- 2 tbsp. **lemon juice**
- 1/2 tsp. **lemon zest**
- 1-1/4 cups **sugar**
- 1 pinch **salt**
- 1 cup chopped **pecans**
- 9" unbaked **pie shell**

Preheat oven to 350°F. Mix all ingredients together with a fork. Blend well. Pour into pie shell and bake for 45 minutes.

Pat's Cherry Pie Bars

Ingredients:

- 3 cups **all-purpose flour**
- 3/4 cup **granulated sugar**
- 1/2 tsp. **salt**
- 1-1/2 cup cold **butter**, cubed
- 3 cups canned **cherry pie filling** (about 1-1/2 cans - you can use other flavors instead)
- 3/4 cup chopped **pecans**
- 1 cup **powdered sugar**
- 4 to 5 tsp. **whole milk**
- 1/4 tsp. **almond extract**

Preheat oven to 350°F. Line bottom and sides of a 13"×9" pan with heavy aluminum foil, allowing 2 to 3 inches to extend over sides. Lightly grease foil with cooking spray. Combine flour, granulated sugar and salt in a food processor or blender and pulse until combined. Add butter cubes until mixture is crumbly. Reserve 1 cup of this mixture. Press remaining mixture onto bottom of pan. Bake until lightly browned, 25 to 30 minutes. Spread pie filling over crust in pan. Toss together reserved mixture and pecans. Sprinkle pecan mixture evenly over filling. Continue baking until golden brown, 40 to 45 minutes. Cool completely on a wire rack, about 1 hour. Lift bars from pan using foil sides as handles. Stir together powdered sugar, 4 tsp. milk and almond extract. If needed, add additional milk to reach desired consistency. Drizzle over pecan mixture. Cut into 48 bars. ENJOY!

Queenie's Sweet Potato Pecan Pie

Ingredients:

- 2 **eggs**
- 29 oz. can **mashed sweet potatoes**
- 2/3 cup **sweetened condensed milk**
- 9" unbaked **deep dish pie shell**
- 1/2 cup **pecans**, chopped

Preheat oven to 350°F. Beat eggs lightly in a medium bowl. Stir in sweet potatoes and milk. Blend well. Pour mixture into pie shell. Sprinkle pecans on top. Bake for 50 to 55 minutes.

Refrigerator Pecan Pie

Ingredients:

- 3 **egg whites**
- 1 cup **sugar**
- 1/2 tsp. **baking powder**
- 1 pinch **salt**
- 1/2 tsp. **vanilla extract**
- 1 cup chopped **pecans**
- 1 cup **graham cracker crumbs**
- 1/2 pt. **heavy cream**, whipped (for topping)

Preheat oven to 325°F. Beat egg whites until stiff. Gradually add sugar, baking powder, salt and vanilla. Fold in graham cracker crumbs and pecans. Place mixture in a greased 9" pie plate and bake for 30 minutes. Cool and refrigerate for at least 2 hours. Top with whipped cream before serving.

Southern Pecan Pie

Ingredients:

- 3 **egg whites**
- 1 cup **light corn syrup**
- 1 cup **sugar**
- 2 tbsp. **oleo**
- 1 tsp. **vanilla extract**
- 1/8 tsp. **salt**
- 1 cup chopped **pecans**
- 9" unbaked **pie shell**

Preheat oven to 350°F. Beat egg whites slightly. Mix in corn syrup, sugar, oleo, vanilla and salt. Add pecans. Bake for 50 to 55 minutes.

Banana Supreme

Ingredients:

- 4 ripe **bananas**, sliced in half lengthwise
- 2 tbsp. **butter or margarine**, melted
- 1/4 cup flaked **coconut**
- 1/2 cup **whipped cream or whipped topping**
- 1/4 cup coarsely chopped **pecans**
- 1/4 cup **amaretto**

Sauté bananas in butter over medium heat for 1 to 2 minutes on each side or until bananas are soft. Carefully remove bananas to 4 serving dishes. Top with 1 tbsp. coconut, a dollop of whipped cream, 1 tbsp. pecans and 1 tbsp. amaretto. Serve immediately.

Makes 4 servings

Blueberry Pecan Crunch

Ingredients:

- 20 oz. can crushed **pineapple**, with juice
- 2 cups fresh or frozen **blueberries**
- 3/4 cup **sugar**, divided
- 15-1/4 oz. **yellow cake mix**
- 8 tbsp. **butter or margarine**, melted
- 1 cup **pecan pieces**
- 1/4 cup **sugar**

Preheat oven to 375°F. Grease a 9"×13" pan. Put pineapple (with juice), blueberries and 1/2 cup sugar into pan. Sprinkle cake mix on top. Drizzle with melted butter. Sprinkle pecans and 1/4 cup sugar on top. Bake for 45 minutes.

Bourbon Balls

Ingredients:

- 12 oz. **vanilla wafers**, finely crushed
- 1 cup chopped **pecans**
- 1/4 cup **powdered sugar**
- 2 tbsp. **cocoa powder**
- 2-1/2 tbsp. **light corn syrup**
- 1/2 cup **bourbon**
- **powdered sugar**

Combine crushed wafers, pecans, sugar and cocoa in a large bowl. Stir well. Combine corn syrup and bourbon in another container, stirring well. Pour bourbon mixture over wafer mixture. Stir until blended. Shape into 1" balls and roll in powdered sugar. Can be stored in an airtight container for up to 2 weeks.

Bourbon Brownies with Pecans

Ingredients:

- 23 oz. **brownie mix** (with liquid chocolate packet)
- 3 **eggs**
- 1 cup chopped **pecans**
- 6 tbsp. **bourbon**
- 1/2 cup **butter or margarine**, softened
- 2 cups **confectioners' sugar**
- 3 tbsp. **rum**
- 6 oz. semi-sweet **chocolate chips**
- 4 tbsp. **butter**

Preheat oven to 350°F. Combine brownie mix, eggs, chocolate packet and pecans (omit water called for on brownie mix package). Bake according to package directions. Remove from oven and immediately sprinkle with bourbon. Allow to cool completely. Combine softened butter, confectioners' sugar and rum. Spread evenly over brownies. Chill about 1 hour. Melt chocolate and 4 tbsp. butter. Drizzle over brownies. Chill another hours or until chocolate hardens. Cut into small brownies with a warm knife.

Bourbon Pecan Baklava with Bourbon Orange Glaze

Ingredients:

- 1 lb. **butter**, melted
- 1 lb. **phyllo pastry sheets** (Athens 9"×14" twin pack)
- 1 lb. **pecans**
- 1 cup **sugar**

Ingredients for Glaze:

- 1 cup **orange juice**
- 1 to 2 **lemons**, juiced
- 3 oz. **bourbon**
- 2 cups **sugar**

First, have a sip of bourbon. This will settle your nerves and increase your patience for the job ahead. Set your oven to 425°F. While it's warming up, butter a 10"×15" pan. Blend the pecans and sugar in a food processor until fine. Take a pack of the phyllo from the fridge and cover it with a damp cloth. Pull one sheet off, lay it neatly in the pan, and brush it with butter. Repeat until all of the sheets in the pack are gone. Now, pour in the pecan and sugar mixture and spread it evenly. Start the process of stacking and buttering phyllo sheets again with the second pack until they are all gone. Cut the baklava into a diamond pattern and bake for 45 minutes.

Glaze:

Bring the orange juice, lemon juice and sugar to a boil. Remove from the heat and stir in the bourbon. Reserve the glaze until the baklava comes out of the oven. Then, pour it evenly over the top and allow it to cool. Plate up some baklava for the jolly old elf and don't forget the bourbon. Good eats and merry Christmas to all!

Contributed by: Jim Shirley - head chef of The Fish House restaurant in Pensacola

Brown Sugar Brownies

Ingredients:

- 1 cup **margarine**, melted
- 3 cups **brown sugar**
- 3 **eggs**, lightly beaten
- 1-1/2 cups **flour**
- 1 cup chopped **pecans**
- 1-1/2 tsp. **vanilla extract**

Preheat oven to 350°F. Mix all ingredients together well. Put in a well greased 9"×13" pan and bake for 35 minutes. If desired, cut while warm and roll in powdered sugar. These freeze well.

Butter Pecan Ooey Gooey Brownies

Ingredients for Cake:

- 15.25 oz. box **butter pecan cake mix**
- 1 **egg**
- 1/2 cup **butter**, melted
- 1-1/2 cups **pecans**, chopped, divided

Ingredients for Filling:

- 8 oz. **cream cheese**, softened
- 2 **eggs**
- 1 tsp. **vanilla extract**
- 1/2 cup **butter**, melted
- 1 lb. **powdered sugar**

Cake:

Preheat oven to 350°F. Combine cake mix, egg and butter with an electric mixer. Pat mixture into a lightly greased 9"×13" baking dish. Sprinkle with 1/2 cup pecans. Spread filling on top. Sprinkle remaining 1 cup pecans on top of filling. Bake for 40 to 45 minutes. Be sure not to over bake - center should be a little gooey.

Filling:

Beat cream cheese in a large bowl until smooth. Add eggs, vanilla and butter. Beat together. Add powdered sugar and mix well.

Butterscotch Pecan Rolls

Ingredients:

- 24 frozen **bread dough rolls**
- 1 cup **brown sugar**
- 3.4 oz. **butterscotch pudding mix** (not instant)
- 3 cups large **pecan pieces**
- 1/2 cup **butter**

Place frozen rolls in a greased 9"×13" pan. Disperse sugar, pudding mix, pecans and butter evenly over rolls. Cover pan with aluminum foil and let stand until rolls rise (overnight, if you like). When rolls have risen, preheat oven to 350°F. Bake, covered with foil, for 30 minutes. Allow to cool, then turn pan over so rolls are on foil.

Butterscotch Pecan Tassies

Ingredients:

- 1/2 cup **butterscotch morsels**
- 2 cups **butter**
- 1/3 cup **light corn syrup**
- 2 large **eggs**
- 1/3 cup firmly packed **light brown sugar**
- 2 tsp. **vanilla extract**
- 1/2 cup chopped **pecans**

Ingredients for Cream Cheese Pastry

Shells:

- 1/2 cup **butter**, softened
- 4 oz. **cream cheese**, softened
- 1-1/4 cup **all-purpose flour**

Preheat oven to 350°F. Microwave morsels and butter in a bowl at medium high (70% power) for 1 minute. Stir. Continue to microwave at 15 second intervals, stirring until morsels melt and mixture is smooth. Whisk in corn syrup just until blended. Whisk in eggs just until blended. Add sugar and vanilla, whisking until blended. Stir in pecans. Spoon filling evenly into pastry shells and bake for 25 minutes, or until crust is golden. Allow to cool in pans for 5 minutes. Run a knife around outer edge of each pastry. Remove from pans and let cool completely on wire racks.

Cream Cheese Pastry Shells:

Beat together butter and cream cheese with an electric mixer on medium speed until creamy. Gradually add flour to butter mixture, beating at low speed just until blended. Cover and chill dough for 1 hour. Shape dough into twenty-four 1-1/4" balls and place in cups of lightly greased miniature muffin pans. Press dough on top of cups, forming shells. Cover loosely and chill until ready to use (can be kept overnight, if desired).

Cheddar Pecan Crisps

15 minutes prep time and 18 minutes cook time.

Ingredients:

- 1/2 cup **unsalted butter**, softened
- 8 oz. **cheddar cheese**, coarsely grated (2 cups)
- 1 large **egg yolk**
- 1/2 tsp. **salt**
- 1/2 tsp. **cayenne pepper**
- 1-1/2 tsp. **Worcestershire sauce**
- 2/3 cup **all-purpose flour**
- 2/3 cup **pecans**, finely chopped
- 50 **pecan halves**

Preheat oven to 350°F. Beat together butter and cheese in a bowl with an electric mixer until smooth. Blend in egg yolk, salt, cayenne, Worcestershire, flour and chopped pecans. Roll rounded teaspoons of dough into balls and arrange 3" apart on buttered baking sheets. Flatten each ball into an 1-1/2" disk and place a pecan half in the center of each. Bake in batches on center rack until golden, 15 to 18 minutes.

Makes approximately 50 crisps

Chewy Pecan Brownies

Quick and easy.

Ingredients:

- 1/2 cup **butter or oleo**
- 1 cup **sugar**
- 2 **eggs**
- 1 tsp. **vanilla extract**
- 1 cup **flour**
- 2/3 cup **cocoa powder**
- 1 cup **pecans**, chopped

Melt butter and sugar together in a saucepan. Add eggs and vanilla. Sift in flour and cocoa. Add pecans. Pour into an 8" or 9" square pan. Place in cold oven and set to 350°F. Bake for 30 to 35 minutes, being careful not to over bake.

Chinese Chews

Ingredients:

- 3/4 cup **flour**
- 1 tsp. **baking powder**
- 1 cup **sugar**
- 2 **eggs**, well beaten
- 1/4 tsp. **salt**
- 1 lb. **dates**, finely cut
- 1 cup finely chopped **pecans**

Preheat oven to 350°F. Sift together flour, baking powder, sugar and salt. Add dates and pecans. Beat eggs until light and fluffy, then add to flour mixture. Spread 1" thick in a greased shallow pan lined with waxed paper. Bake for 30 minutes. Cut into 1" squares while still warm. Shape into balls and roll in granulated sugar.

Chocolate Pecan Nuggets

Ingredients:

- 6 oz. **semi-sweet chocolate bits**
- 2/3 cup **evaporated milk**
- 2-1/2 cups fine **vanilla wafer crumbs**
- 1/2 cup **confectioners' sugar**
- 1/2 cup **pecans**, chopped
- 1 tsp. **vanilla extract**

Melt the chocolate with the milk in a saucepan over medium heat. Remove from heat. Add vanilla wafer crumbs, confectioners' sugar, pecans and vanilla. Mix well. Let stand at room temperature for 30 minutes. Shape into logs 1-1/2" long and 1/2" in diameter. Roll logs in more finely chopped pecans or confectioners' sugar (or a mixture of both). Chill for 1 hour.

Makes 48 logs

Chocolate Refrigerator Dessert

Ingredients:

- 1 cup **flour**
- 1 cup chopped **pecans**
- 1/2 cup **butter or oleo**, room temperature
- 16 oz. **whipped topping**, divided
- 1 cup **powdered sugar**
- 8 oz. **cream cheese**, softened
- 7.8 oz. **instant chocolate pie mix**
- 3 cups **milk**

Preheat oven to 350°F. Blend flour, pecans and butter together and place in bottom of a 9"×13" pan. Bake for 15 minutes and allow to cool. Blend together half of whipped topping, powdered sugar, and cream cheese. Pour mixture over cooled crust. Make pie mix with 3 cups milk. Pour over mixture in pan. Spread other half of whipped topping on top. Refrigerate for several hours. Cut into squares and serve.

Chocolate Trifle

Ingredients:

- 18.25 oz. **devil's food cake mix**
- 12-1/2 oz. **coffee-flavored liqueur** (half a bottle), divided
- 3.9 oz. **instant chocolate pudding mix**
- 16 oz. **whipped topping** (or 1 pt. whipped cream), divided
- 1 cup medium-sized chopped **pecans**, divided

Make cake mix according to directions in a 9"×13" pan. Cut into bite-sized pieces. Layer half of cake in trifle bowl. Pour half of liqueur over the cake pieces. Make instant pudding according to directions. Pour half of pudding over cake mixture. Cover with half of whipped cream and half of pecans. Repeat layers with remaining half of ingredients.

Cranberry Conserve

Great as a relish with poultry or pork, or for spreading on biscuits or rolls.

Ingredients:

- 4 cups fresh or frozen **cranberries**, halved
- 1 tbsp. grated **orange peel**
- 2 **oranges**, peeled, sliced & quartered
- 1 cup **raisins**
- 1-1/4 cups **water**
- 1 cup **pecans**, chopped
- 2-1/2 cups **sugar**

Combine cranberries, orange peel, oranges, raisins and water in a large saucepan. Cover and simmer over medium heat until cranberries are soft. Add pecans and sugar. Stir well. Simmer, uncovered, 10 to 15 minutes, stirring often. Allow to cool and spoon into a covered container. Refrigerate.

Makes 2 pints

Date Nut Balls

Ingredients:

- 1/2 cup **margarine**
- 3/4 cup **sugar**
- 1 lb. chopped **dates**
- 2 cups **crisped rice cereal**
- 1 cup chopped **pecans**
- **powdered sugar**

Combine margarine, sugar and dates in a saucepan. Bring mixture to a boil. Add cereal and pecans. Allow to cool, then form into balls. Roll in powdered sugar. Keep in a covered container.

Makes approximately 60 balls

Divinity Microwave

Ingredients:

- 4 cups **sugar**
- 1 cup **corn syrup**
- 1/4 tsp. **salt**
- 3/4 cup **water**
- 3 **egg whites**
- 1-1/2 tsp. **vanilla extract**
- 1 cup chopped **pecans**

Mix sugar, corn syrup, salt and water together in a 1-1/2 qt. saucepan. Cook over medium-high heat for 20 to 22 minutes, or until mixture reaches hard ball stage. Stir only twice during cooking.

Beat egg whites until stiff. Gradually pour hot mixture from saucepan over beaten egg whites and beat on high until mixture begins to lose its gloss and thickens (12 minutes, sometimes longer). Mix in vanilla and pecans. Drop by tablespoonfuls onto waxed paper.

Note: You need a cool, dry day for best results.

English Toffee

Ingredients:

- 1/2 lb. **butter** (not oleo)
- 1 cup **white sugar**
- 6 oz. **chocolate chips**
- 1 cup crushed or ground **pecans**, divided

Line a 13"×9"×2" pan or cookie sheet with waxed paper. Sprinkle bottom of pan with 1/3 cup coarsely ground pecans (mixture won't cover all of a cookie sheet, so sprinkle pecans over about 2/3 of sheet). Place butter and sugar in a saucepan over medium-high heat. Stir constantly with a wooden spoon until candy reaches hard crack stage (300°F). Mixture will begin to brown. Pour over pecans on pan. Sprinkle remaining 2/3 cup pecans on top. Press chocolate chips into toffee. Cool in refrigerator for 1 to 1-1/2 hours. Break into pieces and store unrefrigerated in a covered container.

Goopy Brownies

Ingredients:

- 21.5 oz. **brownie mix**
- 8 oz. **sour cream**
- 12 oz. **semi-sweet chocolate morsels**
- 1 cup chopped **pecans**

Preheat oven to 350°F. Prepare brownie mix according to directions. Stir in sour cream, chocolate and pecans. Spoon into a greased 9"×13" pan and bake for 30 to 35 minutes, or until done. Allow to cool and cut into squares.

Makes 24 brownies

Herbed Pecan Snack Mix

This can be made with any combination of bite-sized wheat, rice or corn squares, shredded wheat, round toasted oat, crispy corn or rice bites.

Ingredients:

- 5 cups **cereal**
- 1-1/2 cups **pretzels or chow mein noodles**
- 1/3 cup **butter or margarine**, melted
- 1 cup **pecan halves or pieces**
- 1 tbsp. dried **parsley flakes**
- 1/2 tsp. **salt**
- 1/2 tsp. **onion powder**

Preheat oven to 325°F. Combine cereal(s), pretzels and pecans in a 13"×9" pan. In a bowl, stir together melted butter, parsley, salt and onion powder. Pour this mixture over cereal mixture, tossing gently until well coated. Bake for 25 minutes, stirring once or twice. Spread in a large shallow pan or on foil to cool before serving.

Homemade Pecan Log

Ingredients:

- 2 cups **granulated sugar**
- 1 cup **brown sugar**
- 1/2 cup **light corn syrup**
- 1 cup **evaporated milk**
- 1-1/2 cups chopped **pecans**

Combine sugars, corn syrup and milk in a saucepan. Cook to soft ball stage (234°F), stirring only until sugar dissolves. Cool at room temperature, stirring until luke warm (110°F). Beat until mixture holds its shape, then knead until firm. Shape into two 1-1/2" rolls. Roll in pecans, pressing firmly into candy. Chill and slice 1/2" thick.

Makes 2 rolls

Jalapeño Brownies

Ingredients:

- 2/3 cup **semi-sweet chocolate chips**
- 1/2 cup **butter**
- 4 large **eggs**
- 1/2 tsp. **salt**
- 2 cups **sugar**
- 1 tsp. **vanilla extract**
- 1-1/4 cups **flour**
- 10 large fresh **jalapeños**, seeded & finely chopped
- 1 cup chopped **pecans**

Ingredients for Icing:

- 8 oz. **cream cheese**
- 2-2/3 tbsp. **butter** (1/3 stick)
- 1 tsp. **vanilla extract**
- 4 tbsp. **milk or cream**
- 3 tbsp. **cocoa powder**
- 3 cups **powdered sugar**, divided

Preheat oven to 350°F. Melt butter and chocolate in top of a double boiler. Combine eggs with salt and beat until foamy. Slowly add sugar until well blended. Add vanilla. With a wooden spoon, stir in chocolate mixture, flour, jalapeños, and pecans (one ingredient at a time, in the order listed). Pour batter in a buttered 9"×13" pan and bake for 25 to 30 minutes.

Icing:

Cream together cream cheese and butter in a mixer. Add vanilla and milk. Add cocoa and 2 cups sugar. Blend well. Add remaining 1 cup sugar and mix. Frost brownies.

Microwave Nut Crunch

Ingredients:

- 1 cup **pecan halves**
- 1 cup **almonds**
- 1/2 cup **walnuts**
- 1/2 cup **sugar**
- 1 tsp. ground **cinnamon**
- 1 pinch **salt**
- 3 tbsp. **whole milk** (or fat-free half & half)
- 1 tsp. **vanilla extract**

Preheat oven to 350°F. Spread nuts in a single layer on a baking sheet. Roast for 8 to 10 minutes, until they start to slightly brown. In a medium-sized microwave safe bowl, stir together sugar, cinnamon, salt and milk. Microwave on high power for 2 minutes. Stir quickly. Microwave for another minute or until mixture is noticeably thick. Stir in vanilla and roasted nuts, turning them to coat. Spoon the coated nuts onto waxed paper. Separate nuts with a fork and allow to cool for 10 minutes. Spoon mixture by 1/4 cupfuls into martini glasses.

Makes 10 servings

Mini-Cinnis

10 minutes prep time, 18 minutes bake time, 10 minutes cool time.

Ingredients:

- 16 oz. refrigerated **crescent rolls**
- 6 tbsp. **butter or margarine**, softened
- 1/3 cup firmly packed **brown sugar**
- 1/4 cup chopped **pecans**
- 1 tbsp. **white sugar**
- 1 tsp. ground **cinnamon**
- 2/3 cup **powdered sugar**
- 1 tbsp. **milk or half & half**
- 1/4 tsp. **almond or vanilla extract**
- 1/8 tsp. **salt**

Preheat oven to 375°F. Unroll crescent rolls and separate each dough portion along center perforation to form 4 rectangles. Press diagonal perforations to seal. Stir together butter, brown sugar, pecans, white sugar and cinnamon. Spread evenly over one side of each rectangle. Roll rectangles up jelly roll fashion, starting at long end. Using a serrated knife, gently cut each log into six 1" thick slices. Place slices 1/4" apart into two greased 8" cake pans. Bake for 15 to 18 minutes or until golden. Allow to cool for 5 to 10 minutes. Stir together powdered sugar, milk, extracts and salt. Drizzle over warm rolls.

Old Fashioned Chocolate Fudge

Ingredients:

- 2 cups **sugar**
- 2/3 cup **milk**
- 1/3 cup **cocoa powder**
- 2 tbsp. **corn syrup**
- 1/4 tsp. **salt**
- 2 tbsp. **butter**
- 1 tsp. **vanilla extract**
- 1/2 to 1 cup chopped **pecans**

Butter a 9"×5"×3" loaf pan. Combine sugar, milk, cocoa, corn syrup and salt in a 2 qt. saucepan. Cook over medium heat, stirring constantly, until chocolate and sugar are dissolved. Cook, stirring occasionally, until mixture reads 234°F on a candy thermometer (or until a small amount of mixture dropped into very cold water forms a soft ball which flattens when removed from the water). Remove from heat. Add butter. Allow mixture to cool to lukewarm (110°F) - don't stir. Add vanilla and beat vigorously and continuously with a wooden spoon until candy is thick and no longer glossy. Mixture will hold its shape when dropped from spoon. Quickly stir in pecans. Spread mixture evenly in buttered pan. Allow to cool until firm. Cut into squares.

Makes 1 lb. (32 one-inch squares)

Pat's Praline Sauce

Ingredients:

- 1-1/4 cups **brown sugar**
- 6 oz. **evaporated milk**
- 2 tbsp. **butter**
- 1 tsp. **vanilla extract** (or rum flavoring)
- 1 cup chopped, toasted **pecans**

Combine sugar, butter and milk in a saucepan. Cook and stir over low heat until sauce is smooth and syrupy, about 4 to 5 minutes. Stir in vanilla and add pecans. Serve warm over ice cream.

Pecan & Rice Chex Ice Cream Dessert

Ingredients:

- 2-1/2 cups crumbled **Rice Chex**
- 1/4 cup melted **butter or margarine**
- 1 cup **light brown sugar**
- 1 cup angel flake **coconut**
- 1/2 cup chopped **pecans**
- 1/2 gal. **vanilla ice cream**, softened

Combine chex, butter, sugar, coconut and pecans. Spread 3/4 of mixture into a 9"×13" pan. Chill in freezer for 20 to 30 minutes. Spread ice cream over chilled mixture. Sprinkle remaining mixture over top. Freeze.

Pecan Butter

Spread on toast, muffins, biscuits, rolls, or pound cake.

Ingredients:

- 2 cups **pecans**, finely chopped
- 1 cup **butter or margarine**, softened
- 1/2 cup **confectioners' sugar**

Combine all ingredients in a bowl and stir until creamy. Store refrigerated.

Pecan Candy

11-1/2 minute prep time.

Ingredients:

- 2 cups **sugar**
- 1/2 cup **butter**
- 14 oz. can **sweetened condensed milk**
- 1 tsp. **vanilla extract**
- 1-1/2 cups **pecans**

Combine sugar, butter and milk in a microwave safe bowl and microwave on high power for 3-1/2 to 4 minutes. Remove, stir, and microwave on high power an additional 3 to 4 minutes. Remove, stir, and microwave on high power an additional 3 minutes. Remove and stir. Add pecans and vanilla. Stir until mixture starts to get resistant, then use a buttered spoon to drop dollops of mixture onto a buttered plate.

Pecan Roca

Ingredients:

- 1 cup chopped **pecans**
- 3/4 cup **brown sugar**, packed
- 1/2 cup **butter**
- 1/2 cup **semi-sweet chocolate chips** (6 oz.)

Butter a 9"×2" square pan. Spread pecans in bottom of pan. Combine butter and sugar in a saucepan and bring to a boil. Cook, stirring constantly, about 7 minutes, or until mixture reaches soft crack stage. Watch closely the last couple of minutes to prevent scorching. Immediately spread mixture over pecans in pan. Sprinkle chocolate over mixture and place a baking sheet over pan so contained heat will melt chocolate. Spread melted chocolate over candy. While hot, cut into 1-1/2" squares. Chill until firm.

Praline Strips

Ingredients:

- 24 **graham crackers**
- 1 cup **butter or oleo**
- 1 cup **brown sugar**
- 1 cup **pecans**, chopped

Preheat oven to 400°F. Place crackers in an ungreased 15"×10" jelly roll pan. Mix butter and sugar together in a saucepan. Heat to boiling, then reduce to a simmer. Cook for 2 minutes, then add pecans and spread evenly over crackers. Bake for 5 minutes. Cut into strips while warm.

Pumpkin Fudge

Ingredients:

- 3/4 cup **pumpkin pie mix**
- 5 cups **sugar**
- 1/2 cup **light corn syrup**
- 1-1/2 cups **evaporated milk**
- 4 tbsp. **butter or margarine**
- 1 cup chopped medium-sized **pecans**

Combine pie mix, sugar, corn syrup and milk in a saucepan (in that order). Cook to a very firm ball stage. Add butter and pecans. When mixture is cool, beat until it begins to take on a dull appearance. Pour mixture into a buttered pan.

Rolo Pretzel Delights

Ingredients:

- **mini pretzel twists**
- **milk chocolate covered caramels**
- **pecan halves**

Preheat oven to 350°F. Line a cookie sheet with parchment paper or foil. Place pretzels on sheet and top each one with a caramel. Bake for 3 to 5 minutes, or until candy begins to soften but not melt. Remove from oven and top each one with a pecan half. Allow to cool completely.

Sugared Crock-Pot Nuts

Ingredients:

- 1/2 lb. **pecan halves**
- 1/2 lb. **english walnut halves & pieces**
- 1/2 cup **butter**, melted
- 1/2 cup **powdered sugar**
- 1/4 tsp. ground **allspice**
- 1/8 tsp. ground **cloves**
- 1-1/2 tsp. ground **cinnamon**
- 1/4 tsp. ground **ginger**

Preheat a 3-1/2 to 4 qt. slow cooker, uncovered, on high power for 15 minutes. In warmed slow cooker, combine nuts and butter. Stir well. Add sugar, allspice, cloves, cinnamon and ginger, stirring to coat evenly. Cover slow cooker and cook on high power for 15 minutes.

Supreme Brownies

Ingredients:

- 13-1/2 oz. prepared **brownie mix** (with chocolate sauce packet)
- 3/4 cup **crunchy peanut butter**
- 1 cup **pecan pieces**
- 6 oz. **chocolate morsels**

Prepare brownie mix and preheat oven according to directions. Add remaining ingredients and bake for 35 minutes or until center tests done. Be sure to use a metal pan, not a glass dish.

The Microwave Cobbler

Ingredients:

- 7.5 oz. **butter cake mix** (1/2 box)
- 21 oz. can **fruit pie filling** (apple, blueberry, cherry, peach, etc.)
- 1/4 cup melted **butter**
- 2 tbsp. **brown sugar**
- 1 tsp. **cinnamon**
- 1/2 cup chopped **pecans**

Pour pie filling into bottom of a greased 2 qt. casserole dish. Sprinkle cake mix over filling. Pour melted butter over cake mix. Combine sugar, cinnamon and pecans. Sprinkle on top. Cook in microwave on high power for 8 to 10 minutes.

Toffee

Ingredients:

- 1 cup **butter** (or 1/2 cup butter & 1/2 cup margarine)
- 1 cup **brown sugar**
- 1 cup **pecan pieces** (or nut of your choice)
- **chocolate chips**

Butter a foil lined cookie sheet and spread 1/3 cup of nuts onto the foil. Place butter and sugar together in a small saucepan. Bring mixture to a boil and cook for 13-14 minutes. Stir in another 1/3 cup of nuts and pour mixture over nuts already on the cookie sheet. Distribute chocolate chips on top and spread when soft. Sprinkle remaining 1/3 cup of nuts over top. Allow toffee to cool and break into serving sized pieces.

Note: It will take a couple of hours for the toffee to set up.

Will's Rocky Road Candy

Ingredients:

- 14 oz. can **condensed milk**
- 12 oz. **chocolate bits**
- 2 cups chopped **pecans**
- 2 tbsp. **crunchy peanut butter**
- 10 oz. **mini marshmallows**

Melt milk and chocolate together over low heat. Fold in pecans. Add peanut butter. Stir in marshmallows until covered in chocolate. Drop by spoonfuls onto waxed paper. Allow to cool.

Bar-B Que Pecans

Ingredients:

- 3 cups **pecan halves**
- 4 tbsp. **butter**
- 2 tbsp. **Worcestershire sauce**
- 1 tbsp. **garlic salt**
- 2 tbsp. **soy sauce**
- 1/2 tsp. **Tabasco pepper sauce** (optional)

Preheat oven to 300°F. Mix all ingredients together in a heavy iron skillet. Bake for 20 to 30 minutes, stirring frequently.

Bourbon Candied Pecans

Ingredients:

- 1/2 **lemon**, juiced
- 1 cup **pecan halves**
- 4 oz. **bourbon**
- 2 oz. **brown sugar**
- 8 oz. **cane sugar**

Reduce pecans in bourbon and brown sugar until lightly caramelized. Allow to cool a few minutes. Toss in cane sugar until completely coated. Spread onto waxed paper and allow to cool completely. Store in an airtight container in a cool place.

Coconut Rum Pecans

Ingredients:

- 3 cups **pecan halves**
- 1/8 cup **coconut rum**
- 1 cup **sugar**
- 2 cups flaked **coconut**
- 1/2 cup **pineapple juice**

In a hot skillet, sauté pecans in rum until all rum is absorbed. Place sautéed pecans in a bowl and set aside. Mix pineapple juice and sugar together in skillet. Bring mixture to a boil over medium heat, stirring constantly. Boil until mixture is foamy. Return pecans to skillet and coat thoroughly with mixture. Add coconut. Coat evenly. Spread coated pecans in a single layer on a cookie sheet and place under broiler until coconut browns (watch carefully to prevent burning). Remove pecans to waxed paper and allow to cool.

Glazed Pecan Halves

5 minutes prep time and 20 minutes cooking time. Great as a snack, or use in a salad.

Ingredients:

- 4 cups **pecan halves**
- 2/3 cup **light corn syrup**
- **vegetable cooking spray**

Preheat oven to 350°F. Combine pecans and syrup, stirring to coat pecans. Line a 15"×10" jelly roll pan with parchment paper or aluminum foil. Coat with cooking spray. Arrange pecans in an even layer in pan. Bake for 12 minutes. Stir using a rubber spatula and bake an additional 8 minutes. Remove from oven, stir again, and arrange pecans in an even layer on waxed paper. Allow to cool completely. Store in an airtight container.

Makes 4 cups

Holiday Spiced Pecans

Ingredients:

- 1 cup **pecan halves**
- 1/2 cup **sugar**
- 1 tsp. **cinnamon**
- 1/4 tsp. **cloves**
- 1/8 tsp. **salt**
- 1/4 tsp. **nutmeg**
- 2 tbsp. **water**

Mix sugar, cinnamon, cloves, nutmeg, salt and water together in a skillet. Cook on high heat until boiling. Switch to low and cook to 325°F, or until mixture reaches soft ball stage. Remove from heat and add pecans. Stir until mixture sugars. Pour onto a greased pan and spread quickly. When cooled, break into serving-sized pieces.

Norwegian Pecans

Ingredients:

- 1 lb. **pecans** (4 cups)
- 2 tsp. **butter**, melted
- 1/4 cup **butter**
- 2 **egg whites**
- 1 cup **sugar**
- 1/4 tsp. ground **cinnamon**

Preheat oven to 325°F. Spread pecans and 2 tbsp. melted butter in a shallow baking pan. Bake, stirring frequently, for 15 minutes, or until pecans are slightly brown. Allow to cool. Place 1/4 cup butter in a shallow roasting pan or jelly roll pan and melt in oven. Beat egg whites until they form moist peaks. Sift sugar with cinnamon and fold into beaten egg whites. Stir in pecans. Spread mixture over melted butter. Return to oven and bake for 30 minutes. Add no salt.

Orange Pecans

Ingredients:

- 2 cups **sugar**
- 3/4 cup **orange juice**
- 1 tbsp. grated **orange rind**
- 3 cups **pecan halves**

Cook sugar and orange juice to 240°F (soft ball stage). Add orange rind and pecans. Stir until creamy in color, about 5 to 7 minutes. Spread onto waxed paper. Separate using 2 forks.

Pecan Pralines

Ingredients:

- 2 cups **brown sugar**
- 1-1/2 cups **white sugar**
- 1 cup **evaporated milk**
- 1 tbsp. **vanilla extract**
- 4 cups **pecans**, broken
- 1/2 cup **butter**
- 1 pinch **salt**

In a deep, heavy pot, combine sugars, milk and butter. Boil until mixture reaches soft ball stage (234°F), about 15 minutes. Remove from heat. Add vanilla and pecans. Beat approximately 2 minutes, or until mixture begins to thicken (if over beaten, mixture will turn to sugar). Drop from a large serving spoon onto waxed paper.

Makes 24 to 26 medium-sized pralines

Roasted & Salted Pecans

Ingredients:

- 1 lb. **pecans** (4 cups)
- 1/2 cup **butter or margarine**, melted
- **salt** (to taste)

Preheat oven to 300°F. Spread pecans on a large baking sheet. Saturate with melted butter. Sprinkle with salt. Bake for 20 to 30 minutes, stirring occasionally. Pecans will continue to brown and turn crisp after removing from oven.

Rosemary Pecans

Ingredients:

- 3 cups **pecan halves**
- 2 tbsp. **pecan oil**
- 1 tbsp. fresh **rosemary**, chopped
- fine **sea salt** (to taste)

Preheat oven to 375°F. Arrange pecans on a rimmed baking sheet and bake for 12 minutes, stirring at least once. While warm, transfer to a bowl. Add oil, rosemary and salt, tossing to coat. Return coated pecans to baking sheet and allow to cool.

Rosemary-Sesame Pecans

Ingredients:

- 1 cup **light brown sugar**
- 1 tbsp. **kosher salt**
- 1 tbsp. minced **rosemary**
- 1/4 cup **sesame seeds**
- 2 large **egg whites**
- 1 lb. **pecan halves** (about 4 cups)

Preheat oven to 300°F. Line 2 baking sheets with parchment paper. Whisk together sugar, salt, rosemary and sesame seeds in a small mixing bowl. In a large mixing bowl, whisk the egg whites until slightly frothy. Add sugar mixture and pecans. Toss to coat evenly. Spread pecans out on baking sheets and bake for 20 to 25 minutes, or until nuts are toasted and coating is dry.

Sandra's Microwave Sugar Pecans

Great as a snack or on salads. For different flavors, you can add vanilla and cinnamon, or orange extract and orange peel.

Ingredients:

- 1 lb. **pecan halves**
- 1 cup **sugar**
- 1/2 cup **water**

Mix water and sugar together in a microwavable glass dish. Add pecans and stir to coat. Microwave on high power until liquid is absorbed (about 8 minutes), stopping to stir every 2 minutes. Pour onto parchment paper or into a pan and separate. Allow to cool.

Note: For a party serving pecans with other appetizers, this will be enough for 20 guests.

Sour Cream Pecans

Ingredients:

- 1/2 cup **sour cream**
- 1-1/2 cups **sugar**
- 1-1/2 tsp. **vanilla extract**
- 3 to 4 cups **pecan halves**

Combine sour cream, sugar and vanilla in a saucepan. Cook until mixture reaches 224°F on a candy thermometer. Stir in pecans, mixing to coat. Remove from heat and cover with a lid for 5 to 10 minutes. Pour onto waxed paper and separate with 2 forks. Allow to cool.

Spiced Pecans

Ingredients:

- 1 **egg white**
- 1/4 cup **sugar**
- 2 tsp. ground **cinnamon**
- 1 tsp. **vanilla extract**
- 1/4 tsp. ground **allspice**
- 2-1/2 cups **pecan halves or large pieces**

Preheat oven to 325°F. In a small bowl, beat egg whites to soft peaks. Blend in sugar, cinnamon, vanilla and allspice. Stir in pecans. Coat evenly. Spray a large pan with non-stick vegetable spray. Spread coated nuts in a single layer on pan. Bake for 10 to 15 minutes, or until egg is set. Loosen from pan and allow to cool. Store in an airtight container.

Spiced Sugar Pecan Halves

Ingredients:

- 1/2 cup **margarine**
- 2 cups **pecan halves**
- 1-1/2 cups **confectioners' sugar**
- 1 tbsp. ground **cloves**
- 1 tbsp. ground **cinnamon**
- 1 tbsp. ground **nutmeg**

Melt margarine in a heavy skillet. Add pecans. Cook 20 minutes on low heat, stirring. Drain on paper towels. Mix sugar, cloves, cinnamon and nutmeg in a paper bag. Add warm pecans and shake to coat. Spread onto waxed paper.

Sweet & Spicy Pecans

Ingredients:

- 1-1/2 cups **pecan halves**
- 2 tbsp. **butter or margarine**, melted
- 2 tsp. **cumin**
- 3/4 tsp. **chili powder**
- 1/4 tsp. **red pepper flakes**
- 1/4 tsp. **seasoned salt**
- 1-1/2 tbsp. **white sugar**

Preheat oven to 325°F. Toss pecans in melted butter. Combine cumin, chili powder, red pepper, seasoned salt and sugar. Sprinkle evenly over pecans, tossing to cover. Spread pecans in a single layer on a baking sheet and bake for 15 minutes, stirring once. Allow to cool and store in an airtight container.