

Pecans

Turtle Pie

SUBMITTED BY TRUDY HANNAM, WEST BEND

- ¼ c. butter (½ stick), melted
- 1 c. sugar
- 3 eggs
- ¾ c. light syrup
- ¼ tsp. salt
- 1 tsp. vanilla
- ½ c. chocolate chips
- ½ c. chopped pecans
- 2 Tbs. bourbon

Preheat oven to 350°. Beat eggs; add sugar, syrup, salt and vanilla. Mix well; add melted butter, chocolate chips, pecans and bourbon. Pour into unbaked pie shell. Bake 45 to 55 minutes until set. Serve with whipped cream or Cool Whip.

Pecan Pumpkin Pie

SUBMITTED BY RUTH WYSOKI, HARTFORD

- 3 eggs
- 1 c. solid pack pumpkin
- ⅓ + ½ c. sugar, divided
- 1 tsp. pumpkin pie spice
- ⅔ c. corn syrup
- 3 Tbs. melted butter
- ½ tsp. vanilla
- 1 c. pecan halves
- 9-inch pie crust

Stir together 1 slightly beaten egg, pumpkin, ⅓ c. sugar, pumpkin pie spice. Spread over bottom of pie shell. Stir 2 eggs, corn syrup, ½ c. sugar, butter and vanilla in a bowl. Stir in pecans. Spoon over pumpkin mixture. Bake at 350° for 50 minutes or until filling is set. Serves 8.

Seasoned Pecans

SUBMITTED BY MARLENE GLASSEL, JACKSON

- ½ stick butter
- 3 c. pecan halves
- celery salt, seasoned salt, garlic powder to taste

Melt butter in a baking pan. Add pecans; roast at 250° for 15 minutes. Add seasoning and mix well. Roast 30 minutes more, mixing occasionally. Cool.

Pecan Crusted Bourbon Glazed Salmon Fillet

SUBMITTED BY DENNIS DUERNBERGER, HUSTISFORD

- 1 (2½ lb.) salmon fillet
- 1 c. chopped pecans
- ½ c. brown sugar
- ⅔ c. bourbon
- ½ c. real maple syrup
- ½ c. dark molasses
- ½ c. orange marmalade
- 2 Tbs. Worcestershire sauce
- 1 Tbs. butter
- salt and pepper to taste



Heat oven to 400°, spread pecans evenly on baking sheet. Bake for 5 minutes or until toasted; set aside. In a large saucepan, combine remaining ingredients, stirring frequently reduce heat to low and cook until glaze thickens. Brush skin side of salmon with olive oil and place on baking sheet skin side down. Coat salmon with glaze mixture and gently press pecans over glazed salmon fillet. Bake at 400° for 20 to 25 minutes or until fish flakes easily with a fork. Serve with angel hair pasta, fresh green beans or pea pods.

Pecan Custard Pie

SUBMITTED BY KRIS KLUEWER, HUSTISFORD

- 3 eggs
- 1 cup sugar
- 2 Tbs. flour
- 1½ c. milk
- 1 Tbs. butter
- ½ c. white corn syrup
- ¼ tsp. salt
- 1 tsp. vanilla
- 1 c. chopped pecans
- 1 unbaked 10-inch pie shell

Beat eggs well. Combine sugar and flour and stir into eggs. Heat milk and butter until butter is melted; add to eggs with corn syrup, salt and vanilla. Mix well. Stir in pecans. Pour into pie shell. Bake at 350° about 30 minutes or until filling is firm.

Chocolate Silk Pecan Pie

SUBMITTED BY NANCY LEISTER, KEWASKUM

- 1 refrigerated pie crust, softened as directed on box
- PECAN FILLING:
 - 2 eggs
 - ⅓ c. granulated sugar
 - ½ c. dark corn syrup
 - 3 Tbs. butter or margarine, melted
 - ⅓ tsp. salt (optional)
 - ½ c. chopped pecans
- CHOCOLATE FILLING:
 - 1 c. hot milk
 - ¼ tsp. vanilla extract
 - 1 (12 oz.) bag semisweet chocolate chips
- TOPPING:
 - 1 c. whipping cream
 - 2 Tbs. powdered sugar
 - ¼ tsp. vanilla extract
 - chocolate curls (optional)

Heat oven to 350°. Place pie crust in 9-inch glass pie plate as directed on box. In small bowl, beat eggs with electric mixer on medium speed until well blended. Add sugar, corn syrup, butter and salt; beat 1 minute. Stir in pecans. Pour into crust-lined pie plate. Cover crust edge with strips of foil to prevent excessive browning; remove during last 15 minutes of bake time. Bake 40 to 55 minutes or until center of pie is puffed and golden brown. Cool 1 hour. Meanwhile, in blender or food processor, place chocolate filling ingredients. Cover; blend about 1 minute or until smooth. Refrigerate until mixture is slightly thickened but not set, about 1 hour 30 minutes. Gently stir chocolate filling; pour over cooled pecan filling in crust. Refrigerate at least 1 hour or until firm before serving. Just before serving, in small bowl, beat whipping cream, powdered sugar and vanilla with mixer on high speed until stiff peaks form. Spoon or pipe whipped cream over filling. Garnish with chocolate curls. Cover and refrigerate any remaining pie.

No-Fuss Coffeecake

SUBMITTED BY EUNICE HECKENDORF, JACKSON

- ¾ c. butter, room temperature
- 1 c. sugar
- 1¼ c. brown sugar, divided
- 1 tsp. baking powder
- ½ tsp. baking soda
- ¾ tsp. salt
- 1¾ tsp. cinnamon, divided
- 1 tsp. vanilla
- 2 eggs
- 2 c. flour
- 1 c. sour cream, light or regular or plain yogurt
- ¾ c. chopped walnuts or pecans
- ¾ to 1 c. chocolate, butterscotch or cinnamon chips

Lightly grease a 9x13-inch pan. In a bowl, beat together butter, sugar, ½ cup brown sugar, baking powder, baking soda, salt, 1 teaspoon cinnamon and vanilla, mixing until smooth. Add eggs one at a time, beating well after each addition. Add flour alternately with sour cream or yogurt, combining on lowest speed of mixer. Spoon batter into prepared pan. In small bowl, combine remaining ¾ c. brown sugar & ¾ tsp. cinnamon. Stir in nuts; sprinkle over batter, then sprinkle with chips. Cover pan with plastic wrap and refrigerate overnight. Let sit at room temperature while preheating oven to 350°. Bake 40-45 minutes or until golden brown on top; cool briefly before cutting into squares and serving.

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