

Pecan Pie

November always brings colder weather for real, harvests of all kinds, including pecans. Outside the southern United States, people don't know what they are missing. Here, we look for ways to use all the nuts that we find ourselves picking. Selling to the local "nut hut" is a possibility, but cracking the nuts and eating the meats presents all sorts of possibilities.

Pecans start to fall in November, and a good recipe for nuts is useful. To roast them, simply place about 4 cups nuts in a non-stick skillet with 2/3 cup sugar and roast until the sugar is dissolved and the nuts are coated. Season well with 1 teaspoon salt and 1 tablespoon cinnamon (or coarse grind black pepper for an interesting taste). After they are roasted, pecans can go into almost anything--salads, breads and cookies, gift baskets, or your mouth.

My all-time favorite use of pecans is in pie. In a nod to our forefathers, I use a buttermilk recipe that would have been more common to them, as corn syrup was not widely available until after the Civil War. Try this for Thanksgiving.

Pecan Pie

2 sticks margarine, melted	1 c. buttermilk
3 1/2 c. sugar	2 t. vanilla
1/2 c. flour	2 c. pecans
6 eggs, well-beaten	2 nine inch pie crusts

Mix ingredients together and pour into two unbaked pie crusts. Bake at 375 F for 20 minutes, then lower the temperature to 300 F and bake for an additional 40 minutes. The pecans will float to the top of the pie and a custard filling will develop underneath them.