



# Recipe For Persimmon Pudding

**DP Hallahan**



## **Recipe For Persimmon Pudding:**

Recipe for Persimmon Pudding and Rum Sauce Ind. Chamber of Commerce Mitchell, **The Perfect Persimmon** Michelle Medlock Adams, 2020-08-25 Whether served in a batch of cookies or in a soup bowl the persimmon is a favorite fruit of Midwesterners Called the divine fruit or the fruit of the gods persimmons range from the American common persimmon perfect for every kind of dessert to Fuyu persimmons a variety from China that has since won many hearts In The Perfect Persimmon award winning journalist Michelle Medlock Adams serves up persimmon expertise from knowing when the fruit is at its ripest to sharing the best preparation techniques Adams hails from the birthplace of the Mitchell Persimmon Festival in Lawrence County Indiana where the Midwest's best kept secret persimmon pudding has people flocking toward what some consider the persimmon capital of the world Armed with a love of persimmons that has been nurtured from a young age Adams has collected the best persimmon recipes guaranteed to satisfy any hankering for the savory or the sweet Accompanying these recipes are personal anecdotes detailing childhood memories and folktales about greedy possums wise turtles and the persimmon seed's ability to predict winter forecasts providing a colorful context for this favored fruit *The Perfect Persimmon* Michelle Medlock Adams, 2020-08-25 A delightful and delicious read about the taste memories of this fruit created and shared for generations in homes throughout Indiana Margaret McSweeney founder and host of Kitchen Chat Whether served in a batch of cookies or in a soup bowl the persimmon is a favorite fruit of Midwesterners Called the divine fruit or the fruit of the gods persimmons range from the American common persimmon perfect for every kind of dessert to Fuyu persimmons a variety from China that has since won many hearts In The Perfect Persimmon award winning journalist Michelle Medlock Adams serves up persimmon expertise from knowing when the fruit is at its ripest to sharing the best preparation techniques Adams hails from the birthplace of the Mitchell Persimmon Festival in Lawrence County Indiana where the Midwest's best kept secret persimmon pudding has people flocking toward what some consider the persimmon capital of the world Armed with a love of persimmons that has been nurtured from a young age Adams has collected the best persimmon recipes guaranteed to satisfy any hankering for the savory or the sweet Accompanying these recipes are personal anecdotes detailing childhood memories and folktales about greedy possums wise turtles and the persimmon seed's ability to predict winter forecasts providing a colorful context for this favored fruit The Perfect Persimmon is full of yummy recipes spiced with historical references topped with small town charm and sprinkled with Michelle's signature style What a delight Ashley L Jones author of Modern Cast Iron I thoroughly enjoyed traveling with Michelle through time and space to learn about the persimmon its ecology and its place in Midwest culture Lisa M Rose author of Midwest Foraging Gluten-Free Girl American Classics Reinvented Shauna James Ahern, Daniel Ahern, 2015 Following the James Beard Award winning Gluten Free Girl Every Day Shauna James Ahern and her husband Daniel Ahern have created a collection of comfort food classics that are all unbelievably and amazingly gluten free Cinnamon Rolls with Cream Cheese Frosting Chicken Fried Steak New

England Clam Chowder the country's most beloved dishes reinvented Of course it wouldn't be true comfort food without dessert and Shauna aptly provides plenty of delicious recipes for sweets lovers There's Pecan Pie Red Velvet Cake and even a version of those treasured Thin Mint cookies Shauna and Daniel tested the recipes over and over again so these dishes are as easy and foolproof as possible for at home cooks and her thousands of devoted blog followers Publisher's description **Out of Kentucky Kitchens** Marion Flexner, 2010-03-12 Delectable recipes throughout and valuable hints on the fine art of being a good cook A book to read as well as to put to use Kirkus Reviews starred review Down home Southern cooking is as much a part of Kentucky's heritage as fine horses or bourbon whiskey Known as a skilled hand in the kitchen Marion Flexner compiled delicious and thoroughly tested recipes of Kentucky specialties such as the Chocolate Almond Torte Tombstone Pudding and the Real Hot Brown and sippages like the Apple Toddy and the Churchill Downs Mint Julep in this classic cookbook that showcases the commonwealth's best cuisine Also included are colorful anecdotes that reflect a century of culinary Kentucky Out of Kentucky Kitchens is in the small circle of definitive books on Southern cookery and history John Egerton author of Southern Food At Home on the Road in History The Great American Cookbook Clementine Paddleford, 2011-10-11 The first and greatest book of regional American cuisine now revised for today's home cook Imagine a person with the culinary acumen of Julia Child the inquisitiveness of Margaret Mead and the daring of Amelia Earhart This is Clementine Paddleford America's first food journalist In the 1930s Paddleford set out to do something no one had done before chronicle regional American food Writing for the New York Herald Tribune Gourmet and This Week she crisscrossed the nation piloting a propeller plane to interview real home cooks and discover their local specialties The Great American Cookbook is the culmination of Paddleford's career A best seller when first published in 1960 as How America Eats this coveted classic has been out of print for thirty years Here are more than 500 of Paddleford's best recipes all adapted for contemporary kitchens From New England there is Real Clam Chowder from the South Fresh Peach Ice Cream from the Southwest Albondigas Soup from California Arroz con Pollo Behind all the recipes are extraordinary stories which make this not just a cookbook but also a portrait of America The Month of Their Ripening Georgann Eubanks, 2018-07-25 Telling the stories of twelve North Carolina heritage foods each matched to the month of its peak readiness for eating Georgann Eubanks takes readers on a flavorful journey across the state She begins in January with the most ephemeral of southern ingredients snow to witness Tar Heels making snow cream In March she takes a midnight canoe ride on the Trent River in search of shad a bony fish with a savory history In November she visits a Chatham County sawmill where the possums are always first into the persimmon trees Talking with farmers fishmongers cooks historians and scientists Eubanks looks at how foods are deeply tied to the culture of the Old North State Some have histories that go back thousands of years Garlicky green ramps gathered in April and traditionally savored by many Cherokee people are now endangered by their popularity in fine restaurants Oysters though are enjoying a comeback cultivated by entrepreneurs along the coast in December These

foods and the stories of the people who prepare and eat them make up the long standing dialect of North Carolina kitchens But we have to wait for the right moment to enjoy them and in that waiting is their treasure **Simply in Season** Mary Beth Lind,Cathleen Hockman-Wert,2006-10-01 Simply in Season serves up more than three hundred recipes organized by season along with a popular and expanded fruit and vegetable guide This 10th anniversary edition transforms a beloved cookbook with recipes and stories linking food and faith into a visual masterpiece with colorful photographs to help cooks novice to seasoned learn how to prepare local and seasonal produce Part of the World Community Cookbook series published in cooperation with Mennonite Central Committee Proceeds help support this worldwide ministry of relief development and peace Royalties from the sale of these books go to nourish people around the world What s new in the 10th anniversary edition Colorful photographs of seasonal dishes Expanded fruit and vegetable guide with storage preparation and serving suggestions Labels on gluten free and vegetarian recipes Seasonal menus to guide meal planning ***The Big Jones Cookbook*** Paul Fehribach,2024-05-31 An original look at southern heirloom cooking with a focus on history heritage and variety You expect to hear about restaurant kitchens in Charleston New Orleans or Memphis perfecting plates of the finest southern cuisine from hearty red beans and rice to stewed okra to crispy fried chicken But who would guess that one of the most innovative chefs cooking heirloom regional southern food is based not in the heart of biscuit country but in the grain fed Midwest in Chicago no less Since 2008 chef Paul Fehribach has been introducing Chicagoans to the delectable pleasures of Lowcountry cuisine while his restaurant Big Jones has become a home away from home for the city s southern diaspora From its inception Big Jones has focused on cooking with local and sustainably grown heirloom crops and heritage livestock reinvigorating southern cooking through meticulous technique and the unique perspective of its Midwest location And with The Big Jones Cookbook Fehribach brings the rich stories and traditions of regional southern food to kitchens everywhere Fehribach interweaves personal experience historical knowledge and culinary creativity all while offering tried and true takes on everything from Reezy Peezy to Gumbo Ya Ya Chicken and Dumplings and Crispy Catfish Fehribach s dishes reflect his careful attention to historical and culinary detail and many recipes are accompanied by insights about their origins In addition to the regional chapters the cookbook features sections on breads from sweet potato biscuits to spoonbread pantry put ups like bread and butter pickles and chow chow cocktails such as the sazerac desserts including Sea Island benne cake as well as an extensive section on snout to tail cooking including homemade Andouille and pickled pigs feet Proof that you need not possess a thick southern drawl to appreciate the comfort of creamy grits and the skill of perfectly fried green tomatoes The Big Jones Cookbook will be something to savor regardless of where you set your table **Sunset Lake** John Inman,2015-07-08 Reverend Brian Lucas has a secret his congregation in the Nine Mile Methodist Church knows nothing about and he d really like to keep it that way But even his earth shattering secret takes a backseat to what else is happening in his tiny hometown Murders usually do that Brian s close friend Sam is urging a resolution to their little problem but Brian

s brother Boyd the County Sheriff is more caught up in chasing down a homicidal maniac who is slaughtering little old ladies When Brian s secret and Boyd s mystery run into each other head on and Boyd s fifteen year old son Jesse gets involved all hell breaks loose Then a fourth death comes to terrify the town and it is Brian who begins to see what is taking place in their little corner of the Corn Belt But even for a Methodist minister it will take more than prayer to set it right Seasoned in the South Bill Smith,2005-10-07 This expanded edition of Bill Smith s acclaimed cookbook features seasonal menus like Supper at the Beach Fourth of July Picnic A Christmas Eve Supper New Year s Day Brunch along with twenty tantalizing new recipes Crook s Corner has gained national renown since it opened its doors in 1982 The New York Times called it sacred ground for Southern foodies Bon App tit called it a legend Travel Leisure described it as country cookin gone cool A reviewer for the Washington Post said the food is consistently outstanding sort of nouvelle down home And Delta Sky magazine declared it the best place to eat in Chapel Hill in North Carolina and possibly on Earth For more than a decade Bill Smith has brought his intuitive and inspired approach to cooking to one of the South s liveliest and most innovative kitchens Structured around the seasons and the freshest seasonal foods Seasoned in the South offers up Smith s marvelously uncomplicated recipes Tomato and Watermelon Salad Fried Green Tomatoes with Sweet Corn and Lemon Beurre Blanc Pork Roast with Artichoke Stuffing and his signature dish Honeysuckle Sorbet the new bistro food of the South The Thanksgiving Table Diane Morgan,2006-09-28 For novices orchestrating The Feast is no easy task And even for old pros it s a bit of a challenge Enter The Thanksgiving Tableoffering you everything you need from foolproof cooking secrets and techniques and classic and innovative recipes to menu suggestions and simple elegant table settings **At Home In Nature, A User's Guide** Mary Choate and Aaron Brachfeld,2023-07-18 This guide is an essential tool for anyone who wants to fully connect with the natural world It includes tips on everything from camping and hiking to identifying plants and animals This work has been selected by scholars as being culturally important and is part of the knowledge base of civilization as we know it This work is in the public domain in the United States of America and possibly other nations Within the United States you may freely copy and distribute this work as no entity individual or corporate has a copyright on the body of the work Scholars believe and we concur that this work is important enough to be preserved reproduced and made generally available to the public We appreciate your support of the preservation process and thank you for being an important part of keeping this knowledge alive and relevant **North American Cornucopia** Ernest Small,2013-09-23 Many North American plants have characteristics that are especially promising for creating varieties needed to expand food production and there are excellent prospects of generating new economically competitive crops from these natives The inadequacy of current crops to meet the food demands of the world s huge growing population makes the potential of indigenous North American food plants even more significant These plants can also generate crops that are more compatible with the ecology of the world and many also have inherent health benefits Presenting detailed scholarship a thoroughly accessible style and numerous entertaining

anecdotes North American Cornucopia Top 100 Indigenous Food Plants is a full color book dedicated to the most important 100 native food plants of North America north of Mexico that have achieved commercial success or have substantial market potential The introductory chapter reviews the historical development of North American indigenous crops and factors bearing on their future economic success The rest of the book consists of 100 chapters each dedicated to a particular crop The book employs a user friendly chapter format that presents the material in sections offering in depth coverage of each plant The first section of each chapter provides information on the scientific and English names of the plants followed by a section on the geography and ecology of the wild forms accompanied by a map showing the North American distribution A section entitled Plant Portrait comprises a basic description of the plant its history and its economic and social importance This is followed by Culinary Portrait concerned with food uses and culinary vocabulary The chapters then provide an analysis of the economic future of each crop discuss notable and interesting scientific or technological observations and accomplishments and present extensive references

*The American Persimmon* James Troop, 1896 Midwestern Food Paul Fehribach, 2023-09-20 An acclaimed chef offers a historically informed cookbook that will change how you think about Midwestern cuisine Celebrated chef Paul Fehribach has made his name serving up some of the most thoughtful and authentic regional southern cooking not in the South but in Chicago at Big Jones But over the last several years he has been looking to his Indiana roots in the kitchen while digging deep into the archives to document and record the history and changing foodways of the Midwest Fehribach is as painstaking with his historical research as he is with his culinary execution In *Midwestern Food* he focuses not only on the past and present of Midwestern foodways but on the diverse cultural migrations from the Ohio River Valley north and westward that have informed them Drawing on a range of little explored sources he traces the influence of several heritages especially German and debunks many culinary myths along the way The book is also full of Fehribach's delicious recipes informed by history and family alike such as his grandfather's favorite watermelon rind pickles sorghum pecan sticky rolls Detroit style coney sauce Duck and manoomin hotdish pawpaw chiffon pie strawberry pretzel gelatin salad and he breaks the code to the most famous Midwestern pizza and BBQ styles you can easily reproduce at home But it is more than just a cookbook weaving together historical analysis and personal memoir with profiles of the chefs purveyors and farmers who make up the food networks of the region The result is a mouth watering and surprising Midwestern feast from farm to plate Flyover this

*A Natural History of Trees of Eastern and Central North America* Donald Culross Peattie, 1991 A detailed handbook giving clear descriptions and full historical information about the trees that grow in North America R sum de l diteur

**The Digest**, 1998 **North Carolina and Old Salem Cookery** Beth Tartan, 2000-11-09 Acknowledged as the classic work on North Carolina cuisine *North Carolina and Old Salem Cookery* was first published in 1955 This new edition marking the book's first appearance in paperback has been revised and updated by the author and includes several dozen new dishes The book is already a standard reference in many kitchens both for the

wealth of good recipes it presents and for the accompanying information on the distinctive heritage of the state's cooking Beth Tartan provides recipes for such North Carolina classics as Persimmon Pudding and Sweet Potato Pie A chapter on Old Salem highlights the cuisine of the Moravian settlement there and offers recipes including Moravian Sugar Cake from their famous celebrations Tartan evokes the time when people ate three meals a day and sat down to a magical Sunday dinner each week With the advent of boxed mixes and supermarkets she says old favorites began to disappear from menus And in time so have the cooks whose storehouse of knowledge and skills represent an important link to our past *Saving the Season* Kevin West, 2013-06-25 The ultimate canning guide for cooks from the novice to the professional and the only book you need to save and savor the season throughout the entire year Gardening history 18th century American painters poems and practical information it's a rich book And unlike other books on preserving West gives recipes that will goad you to make easy preserves The Atlantic Strawberry jam Pickled beets Homegrown tomatoes These are the tastes of Kevin West's Southern childhood and they are the tastes that inspired him to save the season as he traveled from the citrus groves of Southern California to the cranberry bogs of Massachusetts and everywhere in between chronicling America's rich preserving traditions Here West presents his findings 220 recipes for sweet and savory jams pickles cordials cocktails candies and more from Classic Apricot Jam to Green Tomato Chutney from Pickled Asparagus with Tarragon and Green Garlic to Scotch Marmalade Includes 300 full color photographs

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