



Creative Cooking From The Chowan Herald Kitchen

By Mildred Huskins
This month is observed annually as Peanut Month, and April is recognized as Heritage Month. So, it is appropriate for the two emphases to come close together for special recognition.
Peanuts were found by early explorers in South

America. They were carried back to Spain and Portugal, then were exchange items with nearby African nations and then came to colonial America. The peanut industry has grown right along with our country since colonial days. Most of the commercial development has been since the War

Between the States. North Carolina is one of the leading peanut growing states. The forms of peanuts sold are almost limitless. There are roasted peanuts in the shell, salted or unsalted shelled peanuts, raw shelled or raw blanched peanuts, peanut granules, peanut meal, peanut oil and, the every-popular peanut butter.

It has been said that "Peanut butter is like love, you should spread some around today." Whether you are speaking of peanut butter or peanuts, you will enjoy spreading them around. You might start by trying this Carolina Peanut Butter Pie. This recipe came to us from an old friend in the peanut country of far-Eastern North Carolina and it is special to say the least.

Carolina Peanut Butter Pie

1 baked nine-inch pie shell
1 cup powdered sugar
1/2 cup peanut butter
1/4 cup cornstarch
Two-thirds cup granulated sugar
1/4 teaspoon salt
2 cups milk, scalded
3 egg yolks, beaten
2 tablespoons butter
1/4 teaspoon vanilla
1 recipe meringue made from three egg whites.

Combine powdered sugar and peanut butter. Blend until the appearance of biscuit mix. Spread half of this mixture on baked pie shell. Combine cornstarch, sugar, and salt; add milk and mix well. Pour small amount over beaten egg yolks, mix well and then return to milk mixture. Cook in top of double boiler until mixture thickens. Add butter and vanilla. Pour into prepared pie shell. Top with meringue. Sprinkle remainder of peanut butter mixture over meringue. Bake at 350 degrees until meringue is brown.

This pie is made even better made in Peanut Pastry.

Peanut Pastry
1/4 cup butter
1/4 teaspoon salt
2 tablespoons sugar
1 egg yolk
3/4 cup flour
1/4 cup ground peanuts
Cream butter, salt and sugar until light and fluffy. Add egg yolk, beat thoroughly. Stir in flour and nuts to make a firm dough. With fingers, press dough onto bottom and side of a

nine-inch pie plate. Bake at 350 degrees 15 to 20 minutes or until lightly browned.

We are always on the lookout for the easy way so we have come up with Peanut Butter Pudding 'N Pie. It is easier to prepare than it is to say quickly. Whether you start with packaged vanilla pudding and add peanut butter or choose to make your own peanut butter pudding from

scratch, this dessert is surprisingly simple to put together.

Peanut Butter Pudding 'N Pie

1 pkg. Vanilla pudding and pie mix
1/2 cup peanut butter
3 egg yolks, beaten
1 nine-inch pie shell
Meringue made from 3 egg whites
Prepare vanilla pudding mix according to package

directions. Add peanut butter when done. Beat egg yolks. Stir a little of the pudding mixture into the egg yolks then return all to the hot pudding mixture. Mix thoroughly and pour mixture into prepared pie shell. Cool. Prepare meringue. Spread over pie, sealing edges carefully. Bake in preheated 425-degree oven five to six minutes or until browned. Remove pie

from oven and sprinkle with chopped peanuts, if desired. (NOTE:—To make pudding, substitute 2 whole eggs, slightly beaten for egg yolks and omit meringue. Pour pudding into dishes, cover and cool. Top with chopped peanuts, if desired. To make chiffon pie or pudding prepare meringue. Make hot pudding as directed. Soften one tablespoon



PEANUT DESSERTS—Use peanuts in many ways during March which has been designated as Peanut Month. Peanut Butter Pudding 'N Pie, Peanut Butter Pudding and Peanut Butter Chiffon tarts are suggestions for delectable desserts.

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What has happened since has been well worth it. I've seen God heal spiritually, physically and emotionally sick people time and time again. I've seen prayers answered and lives changed.

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