

TASTE and SEE

“Oh, taste and see that the Lord is good!”

Psalm 34:8

Except for peanuts, I am not a big fan of nuts. So, I avoid baking or eating food containing nuts. A few years ago, a freshly baked pecan pie was served for dessert at a family gathering. I was asked, “Did you try the pecan pie?” Not to be offensive, I replied – “It looks delicious and I am sure the taste is good.” My daughter said, “It’s yummy mommy, take a piece and taste it.” I reluctantly took a little piece of the pie and tasted it. To my surprise it was delicious, it was smooth and not grainy in my throat, as I had thought. I finally plucked up the courage and baked a Maple Pecan Pie with a few edits to my liking. There are different variations of the pecan pie, but I chose to make this one with the maple syrup and would like to share it with you. This recipe is very forgiving, so you can make it your own. ENJOY! (Recipe and my photos on the right).

On the dinner table this Thanksgiving, a variety of pies and food will be served. The aroma of the different seasonings and spices in the meal will bring delight to our taste buds as we enjoy the meal. We are also invited to the table of our Lord Jesus in the Holy Eucharist and are nourished by His precious body and blood. At His table we eat and are filled. We get to taste of Him and see what a wonderful God we serve. As we experience this loving-kindness, let us also invite others to taste and see the goodness of our Lord.

Give thanks with a grateful heart

Give thanks to the Holy One

Give thanks because He’s given Jesus Christ, His Son

Donald James Moen

Happy Thanksgiving!

June Deebrah

Vice President of Human Care

LWML Atlantic District

Maple Pecan Pie



Ingredients:

Pastry for single-crust pie (your own, or 9-inch deep dish store bought)
3 eggs, at room temperature
1 /4 cup sugar, (or adjust to your liking)
1 cup maple syrup
3 tablespoons unsalted butter, melted
1/4 teaspoon vanilla extract
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg (optional)
2 tablespoons of custard powder (or cornstarch or flour)
1 cup chopped pecans * (more if desired)
1/4 - 1/2 cup pecan halves* (to decorate top of pie before baking if desired)

Directions:

- (1) Preheat oven to 350 degrees.**
 - (2) In a bowl, whisk eggs, and sugar until smooth.**
 - (3) Add maple syrup, melted butter, vanilla, salt, cinnamon, nutmeg, custard powder, and chopped pecans.**
 - (4) Pour into crust. Arrange the 1/4 - 1/2 cup pecan halves on top in any pattern you so desire.**
 - (5) Place on a cookie sheet and bake at 350 degrees approximately 35-40 minutes, or until a toothpick inserted in center comes out clean.**
- Let cool completely.**
Enjoy with whipped cream or ice cream.

(Recipe: Taste of Home.com with few edits to my taste)

*** IF YOU ARE ALLERGIC TO NUTS,
DO NOT TRY**