

### Ginny's Praline Cookie Candy

1 stick of butter  
1 stick of margarine  
½ Cup sugar

½ Cup coarsely pecans  
Graham crackers

Preheat oven to 350 degrees. Line a baking pan (with a lip) with sheets of graham crackers. Melt and bring to a boil butter, margarine, sugar and pecans. Boil for 3-4 minutes and pour over graham crackers. Using a fork spread mixture evenly over crackers. Bake for 12 minutes. Cool and break into pieces.

By: Julie Taylor

### Moonshine Pecan Pie

2 cups sugar  
2 cups Ferrell's Moonshine Syrup  
4 Tbsp melted butter  
3Tbsp flour  
2 unbaked pie crusts

4 Tbsp milk  
5 eggs, beaten  
dash of salt  
2 cups chopped pecans

Preheat oven to 325 degrees. Mix flour with sugar. Add Moonshine syrup, salt, milk, vanilla and butter. Add eggs and mix well. Mix in pecans and pour evenly into 2 pie crusts. Bake for 1 hour or until set.

By: Joey Taylor

### Ola Bell Wells' Candied Pecans

4 cups pecan halves  
1 cup white granulated sugar  
½ cup brown sugar

6 Tbsp water  
½ tsp. salt  
dash of cinnamon

Cook sugars, water, salt and cinnamon until it makes a firm ball in cold water. Add pecans and stir to cover well. Pour on buttered cookie sheet and quickly separate pecans.

By: Sherry Hill-Malone

### Texas Pecan Growers Association's: A Bunch of Nuts

#### Jalapeno Pecan Balls

1- 8oz cream cheese, softened  
3 Tbsp jalapeno jelly  
½ cup finely chopped pecans

Mix softened cream cheese and jalapeno jelly. Put in fridge to firm. Make into 1 inch balls and roll in chopped pecans. Serve with crackers.

By: Sherry Hill-Malone