

How to Use Persimmons

Persimmons range in color from orange red to yellow. They are similar in texture to fresh tomatoes and about the same size. Some varieties of persimmon are astringent and puckery until very ripe, but others are mild and non astringent. Astringency is due to large amounts of tannin, the same as found in tea. As the fruit ripens and sweetens naturally, the tannin disappears. Tannin can be made tasteless by placing the fresh fruit in a tight container for several days.

The Hachiya Persimmon is considered the largest and handsomest of all persimmons. In California it is usually seedless. The fruit is oval in shape. Skin is a glossy, deep orange red with one side dark to black. Flesh is deep yellow - very astringent until soft. It is rich and sweet when ripe. The Fuyu variety is sweet and non astringent, even when firm.

Persimmons are in markets from late September through December. They are picked when mature and allowed to ripen. They ripen just as well off the tree as on. Persons unfamiliar with the persimmon often try to serve them before they are fully mature and fully ripe. Most persimmon lovers like them best when they are soft and almost jelly-like. Persimmons are an excellent source of Vitamin A. One medium size fruit furnishes one half the A needed daily. It furnishes about a fifth of the Vitamin C needed, and is a fair source of iron. It has about 95 calories, which is about twice as high as a medium peach or two apricots - but about the same as a medium sized banana, 3 small figs, a cup of grapes, a large orange, or a medium sized pear.

Storing Persimmons

Store Persimmons in a cool place. Keep bringing some into a warm place to ripen as you use them. They will keep for a long time, but as more ripen than you need, place them in the refrigerator or freezer whole or make into puree and freeze.

To Serve

Breakfast Fruit: Wash, chill, peel, slice and serve with cream for breakfast. Good with cereal too.

Salads: For salads use chilled unpeeled persimmons at the firm, ripe stage. Cut them in halves, quarters or crosswise slices. Beautiful and delicious with almost all fall fruits - particularly nice with avocado and grapefruit.

Desserts: For dessert, place unpeeled fruit stem end down; cut two deep crosswise slashes through the top and spoon the jelly like pulp out of the skin. Chilled whole persimmons are good slashed down with a dip of vanilla ice cream in the center or try serving with cheese and crackers. Use persimmons in cookies, cakes, puddings or pies. The pulp is used like apple sauce or pumpkin to give moist, rich texture and delicate flavor to baked desserts. Since the flavor is mild, do not over spice.

***Note that soda is used in most recipes where heat is used. As a general rule, use 1/2 to 1 teaspoon of baking soda to each cupful of persimmon pulp - and low heat is stressed, as is the use of soft ripe fruit to insure against bitterness and astringency.*

Prepare Puree

A blender is ideal for preparing persimmon puree for use in baking, in jams or for freezing for later use. The fruit need not be peeled; however, cut out any defects and slice off the blackened portion of any peel. This blackened peel, as with the Hachiya, becomes dryer than the rest of the peel and causes black flecks in the puree. The flecks shows up in jam or ice cream but really make no difference when the pulp is to be used in puddings, pies, cakes or cookies. If a blender is not available, put fruit through a food mill or press through a colander, strainer or sieve.

Peruse the recipes. Adapt some of your own favorite recipes using persimmon pulp or puree to replace applesauce, pumpkin or carrots in cakes, cookies, and puddings. Concoct your own original recipe. Experiment. Have fun. Use and enjoy the delicious Persimmon.

How many persimmons do you need?

	<u>Avg Dia (in)</u>	<u>1 lb</u>	<u>2 lb</u>	<u>3 lb</u>	<u>4 lb</u>
<u>Hachiya Type</u>					
Small	2-1/2 to 2	2	5	7	9
Medium	About 3	2	4	6	8
Large	3-1/4 & up	1 to 2	4	5	6
<u>Fuyu Type</u>					
Small	2-1/2 to 2-3/4	8	12	16	
Medium	About 3	3	6 to 7	10	13
Large	3-1/4 & up	2	4	6	8

APPETIZERS AND SALADS

Persimmon Almond Salad

1/3 cup unblanched almonds	1/2 teaspoon cooking oil
1 cup sieved persimmon pulp	1 envelope plain gelatin
1/4 cup lemon juice	2/3 cup hot water
1 tablespoon sugar	1/4 teaspoon salt
1 medium sized grapefruit	1 cup sliced celery
Salad Greens	Mayonnaise

Toss almonds with oil in flat pan. Roast at 300 degrees for 20 to 25 minutes, until lightly browned, stirring frequently. Chop and cool. Prepare persimmon pulp from very ripe, soft persimmons. Soften gelatin in lemon juice and dissolve in hot water. Blend in sugar, salt and persimmon pulp. Cool until slightly thickened. Peel and section grapefruit. Cut sections into bite size pieces. Fold grapefruit, celery and almonds into thickened gelatin mixture. Turn into individual molds and chill until firm. Unmold on salad greens and serve with mayonnaise. Makes 6 to 8 servings.

Jellied Persimmon Salad

1 package orange gelatin	1 cup hot water
2 cups persimmon pulp	1 tablespoon lemon juice
1/2 cup chopped celery	

Dissolve gelatin in hot water. Add lemon juice and persimmon. Cool, then fold in celery. Serve on lettuce with mayonnaise.

Thanksgiving Salad

1 package orange or lemon gelatin	1 cup boiling water
1-3/4 cup persimmon pulp (about 3 large)	1/2 cup diced orange, grapefruit or grated pineapple
1 cup halved grapes	1/2 cup toasted almonds (chopped) or chopped walnuts
Salad Greens	

Dissolve gelatin in boiling water. Force pulp of very ripe persimmons through a sieve to make 1-3/4 cups or use frozen persimmon puree. Blend into cooled gelatin. Fold in grapes, diced orange or grapefruit or grated pineapple. Nuts may be added to gelatin mixture before molding, or used to sprinkle over salad with addition of a puff of salad dressing. Garnish with salad greens. Makes 5 to 6 molds.

Persimmon Fruit Cup

2 large bananas	3 tablespoons lemon juice
3 large persimmons	1 tablespoon sugar
1/4 cup orange juice	1/2 cup grated coconut

Peel and slice bananas. Peel persimmons, if desired. Cut in half. Remove center cores and dice. Combine fruits with orange and lemon juice and sugar. Chill. Add coconut. Pile into sherbet glasses. If desired, top each with dab of guava jelly. Makes 5 to 6 servings.

Petal Salad

Place glob of cottage cheese in the center of a persimmon flower - persimmon sliced down to center to form petals. Experiment with dressing using minced olives or a bit of horseradish for flavor.

Molded Persimmon Puree Salad

1 package lemon gelatin	1-1/2 cup hot pineapple juice
1 cup crushed pineapple (drained)	3 large ripe persimmons or 1 box frozen persimmon puree

Dissolve gelatin in hot pineapple juice, stirring well. Add crushed pineapple when gelatin becomes syrupy, then blend in peeled persimmons, mashed with potato masher or pressed through sieve, or use a box of frozen persimmon puree. Pour into lightly oiled mold and chill until firm. Unmold and serve plain or with pineapple and grapefruit sections and salad dressing blended with whipped cream. (Recipe may be doubled and 1 pound can of pineapple mango may be substituted for crushed pineapple). Makes 6 servings.

Persimmon Salad Mold

1 package lemon gelatin	1 cup chopped celery
3/4 cup hot water	1 cup red grapes, halved, seeded
1 tablespoon lemon juice	Lettuce or other greens
1/2 cup dairy sour cream	1 cup persimmon pulp

Dissolve gelatin in hot water. Stir in lemon juice. Cool gelatin slightly. Combine sour cream and persimmon pulp. Add to gelatin mixture and blend thoroughly. Chill until mixture starts to thicken. Stir in celery and halved grapes. Turn into a 1 quart mold and chill until firm. Unmold on lettuce and garnish with more grapes or sliced persimmons. Serve with sour cream, if desired. Makes 6 servings.

Christmas Wreath Fruit Salad

A fresh fruit salad arranged in a wreath effect on crisp leaves of lettuce is a perfect menu suggestion.

1 head lettuce	1 red apple
1 large grapefruit	1 banana
2 large oranges	2 tablespoons lemon juice
1 ripe persimmon	1 ripe pear
1/2 pound grapes	

Wash and core lettuce. Drain and chill. Peel grapefruit and oranges. Cut into sections, remove the white portion under the skin and membrane around sections. Pare persimmon and pear, leave skin on apple. Remove cores and slice into quarters or eighths. Peel and slice banana in crosswise slices. Dip pear, apple and banana in lemon juice to delay discoloration. Cut grapes into small individual size bunches. Arrange lettuce leaves on large serving plate. Place fruits on lettuce leaves in wreath fashion. Place a bowl of almond dressing in the center of the fruit wreath.

Almond Dressing

1 cup sugar	Dash salt
2/3 cup light corn syrup	1/2 teaspoon almond flavoring
1/2 cup hot water	1/4 cup mayonnaise
2 stiffly beaten egg whites	1 tablespoon grated orange peel

Combine sugar, corn syrup and hot water. Heat slowly, stirring until sugar dissolves. Boil without stirring to firm ball stage, 248 degrees. Gradually beat hot syrup into stiffly beaten egg whites. Add salt and almond flavoring. Cool. Fold in mayonnaise and grated orange peel. Tint pale green or pink, if desired.

BREADS

Julie's Persimmon Bread

Grease 3 bread pans and pre heat oven to 350 degrees. Cream together in one bowl (cream mixture)

1 cup butter (1/2 lb.)	3 cups sugar
4 eggs	

Mix in separate bowl (flour mixture)

3-1/2 cups flour	1 pinch salt
1/2 teaspoon cloves	1 teaspoon cinnamon
2 teaspoons baking powder	1/2 teaspoon nutmeg

Add to flour mixture

2 cups persimmon (real ripe, no skin or seeds)

In small bowl mix (add to flour mixture)

1/4 cup milk (add a few drops vinegar to sour)
Dissolve 2 teaspoons of baking soda in milk above

Add to flour mixture

2 cups chopped walnuts
1 cup raisins
Orange or lemon rind

Mix cream and flour mixtures together and pour into pans.

Bake for 50 to 60 minutes (makes 3 loaves)

Persimmon Fruit Cake 1

1/2 cup shortening	1 teaspoon cinnamon
1 cup sugar	1/2 teaspoon cloves
1 egg	1 cup persimmon pulp
1-1/2 cups all purpose flour	1 cup currants
1 teaspoon baking soda	1 cup nut meats
1/4 teaspoon salt	1/4 cup fruit cake mix

Cream butter and sugar until fluffy, add egg and beat well. Sift flour, measure and sift with soda, salt, spices and add to creamed mixture alternately with Persimmon pulp. Stir in slightly floured currants, nut meats and fruit mix. Line the bottom of a 9 x 5 x 3 inch loaf pan with wax paper and pour in batter. Bake at 350 degrees for 1 hour. Serve unfrosted or drop with a creole butter frosting or whipped cream. Makes 1 loaf.

Persimmon Gumdrop Fruit Cake

2 cups sugar	1 teaspoon cinnamon
1 cup shortening	1 teaspoon nutmeg
4 eggs	2 cups walnuts
3 cups persimmon pulp	1 pound raisins
2 teaspoons soda	1 pound mixed gumdrops
4 cups flour	1 teaspoon baking powder

Cream shortening and sugar. Add well beaten eggs and persimmon to which soda has been added and stirred in well. Sift dry ingredients together and add to mixture, then add nuts, raisins and gumdrops. Pour into three greased 7 x 3-1/2 inch loaf pans and bake in 350 degree oven until cake starts to leave sides of pan at top, or when tested with a straw inserted in center, it comes out clean. It may be frosted or served plain.

Persimmon Fruit Cake 2

1 cup persimmon pulp	1 teaspoon cinnamon
1 cup soft shortening	1 teaspoon lemon extract
2 cups sugar	1-1/2 lbs candied fruit mix
3 cups sifted flour	1 lb seedless raisins unchopped
1 teaspoon baking powder	1 cup nuts
1/2 teaspoon soda	4 large eggs
1 teaspoon salt	1/2 teaspoon allspice

Cream shortening and sugar. Add eggs and beat well. Sift dry ingredients, reserving 1/2 cup flour to mix with fruit and nuts. Stir persimmon pulp and flour mixture into creamed shortening and sugar. Add lemon extract and fold in fruits and nuts. Turn into prepared pans which have been greased and lined with heavy greased and waxed paper. Bake at 300 degrees for 2-1/2 to 3 hours or until cake starts to leaves sides of pans or when touched in center no indentation remains. (If oven glass is used for making cakes, lower the oven temperature to 275 degrees) Makes two 8 x 4 inch loaves.

Persimmon Bread

2 eggs	1-1/2 cup sifted flour
3/4 cup sugar	1 teaspoon cinnamon
1/2 cup oil	1/2 teaspoon salt
1 cup persimmon pulp	1/2 cup chopped walnuts
1 teaspoon soda	1/2 cup chopped raisins

Preheat oven to 325 degrees. Blend eggs, sugar and oil together. Mix soda into pulp. Add to sugar mixture. Sift flour before measuring. Add cinnamon and salt to measured flour. Add coarsely chopped nuts to dry ingredients and fold into persimmon mixture. Pour mixture into oiled 3 x 4 x 9 inch loaf pan. Bake for 1 hour and 15 minutes.

PUDDINGS & DESSERTS

Glazed Persimmon Wedges

Spicy, glazed persimmon wedges are a sweet savory counterpoint to baked ham or roasted pork.

1-1/4 to 1-1/2 pounds crisp ripe Fuyu type persimmons

1/4 cup (1/2 lb.) butter or margarine

1 teaspoon ground ginger

1/4 teaspoon curry powder

1 tablespoon raisins

1/2 teaspoon ground cumin

3 tablespoons lime juice

With a sharp knife or vegetable peeler, cut off persimmon stems and peel; slice the fruit into 1/2 inch thick wedges, discarding any seeds. In a 10 to 12 inch frying pan, combine butter, ginger, cumin, and curry powder; cook, uncovered, over medium heat until mixture foams. Stir in persimmons and lime juice. Heat mixture until sizzling, then reduce heat to low and cook, turning fruit occasionally with a spatula until hot and lightly glazed, about 5 minutes. Serve warm in a bowl; sprinkle with raisins. Makes 2 cups, 5 or 6 servings.

Hachiya-type Persimmon Syllabub

Use the thick version as a dessert or sauce; sip the thin syllabub.

1-1/2 pounds soft ripe Hachiya type persimmons

1 cup each whipping cream and powdered sugar

1/3 cup dry sherry

2 teaspoons lemon juice

1-1/2 cups milk, optional

Pull stems off persimmons, cut fruit in half, and scoop pulp from skin with a spoon; discard any seeds. You should have 2 cups of pulp. In a food processor or blender, whirl persimmon pulp until pureed; set aside.

With an electric mixer, whip cream and sugar (scrape bowl sides often) until mixture will hold soft peak. Stir in persimmon puree, sherry, and lemon juice to taste. Serve, or cover and chill up to 1 day. To serve as a dessert, stir persimmon mixture, then ladle into small bowls or wide

mouth wine glasses and eat with a spoon. To serve syllabub as a beverage, stir milk into persimmon mixture. Pour into wine glasses or cups to sip. Makes 6 to 7 dessert servings, about 1/4 cup size, or 6 beverage servings, about 1 cup size.

Baked Hachiya-Type Persimmon Indian Pudding

If you like, accompany this pudding with a sauce of the thick syllabub and a garnish of persimmon chutney and slices of crisp Fuyus.

1/2 pound soft ripe Hachiya type persimmons

2 teaspoons baking sod

1/2 cup (1/4 lb.) butter or margarine

2 large eggs

1 cup all purpose flour

1/2 teaspoon each ground cinnamon and ground ginger

1/4 teaspoon ground allspice

1/2 cup chopped walnuts

3/4 cup sugar

1/4 cup dark molasses

1 teaspoon vanilla

3/4 cup cornmeal

1 cup raisins

Pull stems off persimmons. Cut fruit in half and scoop pulp from skin with a spoon; discard any seeds. You should have 1 cup pulp. In a food processor or blender, puree pulp with baking soda; set aside. With an electric mixer, beat together sugar, butter, and molasses until blended; add eggs and vanilla and beat until smooth. In a separate bowl, stir flour with cornmeal, cinnamon, ginger and allspice. Gradually stir into creamy mixture along with puree, raisins, and nuts. Pour batter into a buttered 6 to 7 cup loaf pan or ring mold (no deeper than 3 in.); cover tightly with foil. Put pan in a larger pan and place in a 300 degree oven. To a larger pan add 1/4 inch boiling water around loaf pan or 1/2 inch boiling water around ring mold. Bake until pudding is firm in center when lightly pressed, about 2 hours. Let stand 10 minutes, then run a knife around the side of the pan to release pudding. Invert onto a plate. Serve warm or cool, cut into slices. Makes 12 servings.

Persimmon Date Nut Pudding

2-1/2 cups flour	3 tablespoons melted butter
2 cups sugar	1 cup milk
2 teaspoons soda	1 teaspoon vanilla
3 teaspoons baking powder	2 cups persimmon puree
1 teaspoon salt	2 cups chopped dates
1 cup dry fine bread crumbs	2 cups chopped nuts

Sift flour, measure and sift again with sugar, soda, baking powder and salt. Stir in bread crumbs. Combine melted butter with milk and vanilla. Add to dry ingredients and mix until blended. Stir in persimmon puree, dates and nuts. Pour into two 8 inch square pans, a 9 x 13 inch pan or two dozen large muffin pans. Butter muffin pans or insert paper liners. Bake at 350 degrees for 50 to 60 minutes for loaf pudding, about 20 to 30 minutes for cup puddings. Serve with lemon or vanilla sauce, whipped cream or ice cream. Very rich.

Persimmon Raisin Pudding

1-1/2 cups sifted flour	2 eggs, well beaten
1-1/2 teaspoon baking soda	1-1/4 cups sugar
1/2 teaspoon salt	1/4 cup melted butter
1-1/2 cups sieved persimmon pulp	1 cup seedless raisins
1/2 teaspoon cinnamon	1/2 cup chopped walnuts
3/4 cup milk	

Mix and sift together flour, soda, salt and cinnamon. Stir in raisins and nuts. Add beaten eggs. Stir in sugar, then add persimmon pulp and melted butter. Add flour mixture, then milk, and beat until smooth. Pour into a greased baking dish, set in a shallow pan of hot water and bake at 325 degrees for 1-1/2 hours. Or, pour into a greased mold, cover and steam 2-1/2 hours. Serve hot with hard sauce or cold with whipped cream.

Persimmon Banana Pudding

3 ripe bananas	1 tablespoon lemon juice
Package, instant pudding mix	1/4 teaspoon cinnamon
1 cup persimmon puree	Slivered or chopped almonds

Slice bananas into bottom of six dessert dishes. Prepare pudding according to package directions. Combine persimmon puree, lemon juice and spice. Fold into pudding. Pour pudding mixture into dessert dishes to set. When set, sprinkle nuts over tops, if desired.

Four Baked Or Steamed Persimmon Puddings

Pudding #1

1 cup persimmon puree	1 cup sifted flour
1 egg, beaten	1/2 teaspoon soda
1 teaspoon vanilla	1/2 teaspoon salt
1 cup sugar	1/2 teaspoon cinnamon
1/2 cup milk	1 tablespoon melted butter

Combine in a bowl the puree, egg and vanilla. Combine and sift dry ingredients. Add to the puree mixture and beat until smooth. Add melted butter. Turn into a greased baking dish, with a tight fitting cover. Set in a pan of water and bake at 300 degrees for one hour. Remove cover 15 to 20 minutes before the pudding is done. Serve with milk or cream.

Pudding #2

This is a soft, tender pudding, which is steamed; cake-like in texture; a bit darker than #1.

1 cup persimmon puree	1 teaspoon baking powder
1 teaspoon vanilla	1/2 teaspoon soda
1 teaspoon lemon juice	1/2 teaspoon salt
1/2 cup brown sugar	1 tablespoon melted butter
1 cup sifted flour	

Combine in a bowl the puree, vanilla, and lemon juice. Blend in brown sugar. Combine and sift other dry ingredients. Add to puree mixture and beat until smooth. Add melted butter. Pour into greased steamer and steam for three hours. (A double boiler may be used)

Pudding #3

This recipe makes the stiffest mixture and results in a heavier type pudding. It is the least sweet with good fruit flavor.

2 cups sifted flour	1/2 cup sugar
1/2 teaspoon salt	1 teaspoon vanilla
1/2 teaspoon soda	1/2 cup milk
2 teaspoons baking powder	1/2 cup chopped walnuts
1/2 teaspoon cinnamon	1/2 cup raisins
1 cup persimmon puree	

Sift together the flour, salt, soda, baking powder and cinnamon. Combine persimmon puree, sugar, and vanilla in a large bowl. Alternately add the flour mixture and milk to the persimmon mixture. Add nuts and raisins. Mix well. Turn into buttered baking dish. Set in a pan of hot water and bake in a moderate oven, 350 degrees, for about 1 hour. Serve with cream or a lemon sauce.

Pudding #4

Baked or steamed

1 cup flour	1/2 cup chopped raisins
1/2 teaspoon salt	1 cup sieved persimmon pulp
1 teaspoon soda	1/4 cup melted butter
1/2 teaspoon cinnamon	1/2 cup milk
1 egg	1/2 cup chopped walnuts

3/4 cup sugar

Sift flour twice with salt, soda and cinnamon. beat egg, mix with sugar, add persimmon pulp. Stir in melted butter. Add flour and milk alternately. Add walnuts and beat thoroughly. Fill greased molds 3/4 full and steam for 2 hours, or bake in a slow oven 300 degrees, for 1 to 1-1/2 hours. Serve hot with hard sauce, lemon sauce or whipped or cream.

Pudding Sauce

2 eggs, slightly beaten
1-1/2 cups sugar
1/2 cup butter or margarine

2 tablespoons vinegar
2 tablespoons lemon or vanilla

Combine eggs, sugar, butter and vinegar in saucepan. Cook over medium heat, stirring constantly, until slightly thickened. Add lemon or vanilla extract. Serve warm over pudding.

Butter Sauce

1/4 cup butter
2 tablespoons flour
2 tablespoons sugar

1 cup boiling water
1/2 teaspoon vanilla

Melt butter, add flour and sugar; blend. Add liquid, stirring constantly. Bring to a boil over low heat, stirring constantly. Cover and place over hot water. When ready to serve, add vanilla.

Brandy sauce

Combine 2 cups sugar, 1 cup of water and a dash of salt in a saucepan, bring to boil, cook 5 minutes. Add 1 teaspoon butter or margarine, 1 teaspoon vanilla and 1/4 cup brandy or 1 teaspoon brandy flavoring. Serve warm.

Creamy Sauce

Thoroughly cream 2 tablespoons butter or margarine and 1 cup powdered sugar. Add 1 well beaten egg and 1/2 teaspoon vanilla; blend. Whip 1/2 cup cream and fold into sugar mixture. Serve on warm puddings.

Wine Sauce

2 egg yolks
Beat together, then add 1/2 pint cream, whipped.

1/2 cup sherry wine
1 cup sugar

Lemon Sauce

1 tablespoon cornstarch
1/2 cup sugar
1 teaspoon grated lemon rind
2 tablespoons lemon juice

Pinch of salt
1 cup water
1/8 teaspoon nutmeg
2 tablespoons butter

Cook, stirring until slightly thickened and clear. Remove from heat; immediately stir in 2 tablespoons lemon juice and 2 tablespoons butter. Serve warm over pudding.

Yankee Sauce

1/2 cup brown sugar firmly packed
2 tablespoons cornstarch
Dash of salt

2 cups water
2 tablespoons butter
1-1/2 tablespoons vinegar

Combine sugar, cornstarch and salt; add water and butter. Cook 10 minutes. Add vinegar, serve hot. Makes 2 cups sauce. If desired, 1/2 cup raisins may be cooked with sauce.

Hard Sauce

1 tablespoon water
1/2 teaspoon vanilla
1/2 cup instant non fat dry milk

1/4 cup softened butter
1 cup sifted powdered sugar

Combine water, vanilla and dry milk in 1 quart bowl and mix until smooth. Stir in butter and powdered sugar and beat until smooth. Chill until needed. Makes about 3/4 cup.

Persimmon Chutney

Use crisp persimmons for a chunky chutney, soft persimmons for a smoother texture.

The chutney goes well with curries, grilled cheese sandwiches and ham, pork, duck or goose.

2 pounds crisp ripe to soft ripe Fuyu type persimmons; or 2 pounds soft ripe Hachiya type persimmons

3-1/2 cups water 1/2 pound (2 cups) dried apricots

1-1/2 cups raisins 1 tablespoon mustard seed

2 tablespoons minced fresh ginger or 1-1/2 teaspoons ground ginger

3/4 teaspoon chili powder 1-1/2 cups white wine vinegar

1-1/4 cups firmly packed brown sugar Salt

To prepare Fuyu-type persimmons, cut off stems and peel with a sharp knife or vegetable peeler. Chop fruit, discarding any seeds; you need 4-1/2 cups fruit.

To prepare Hachiya-type persimmons, pull off stems, then cut fruit in half and scoop pulp from skin with a spoon; you need 2-2/3 cups fruit Set fruit aside

If using fuyu type persimmons, in a 5 to 6 quart pan combine fruit with water, apricots, raisins, ginger, mustard seed, and chili powder. Bring to a boil, reduce heat to a simmer, then cover and cook 10 minutes. Add vinegar and sugar. Simmer, uncovered, stirring occasionally, then more frequently as the mixture thickens, until most of the liquid evaporates and chutney is reduced to 7 cups, about 45 minutes; remove from heat.

If using Hachiya type persimmons, in the 5 to 6 quart pan bring water, apricot, raisins, ginger, mustard and chili to boiling; reduce heat to simmer, cover and cook 10 minutes. Add vinegar and sugar and simmer, uncovered, stirring occasionally until reduced to 4-1/2 cups, about 55 minutes. Stir in Hachiya type fruit and remove at once from heat.

Salt chutney to taste. Serve chutney warm, or store in covered jars in the refrigerator up to 1 month; or freeze in easy to use units.

COOKIES

Persimmon cookies, like other fruit pulp cookies, are soft textured, not crisp. The imaginative cookie maker can think of any number of nut, raisin, date, candied fruits, chocolate, coconut, spices, etc., combinations with persimmon pulp!

Persimmon cookies with any of the above combinations can be an excellent treat at any time, but especially so at Halloween, Thanksgiving and Christmas holidays, all of which coincide with the persimmon season.

Persimmon Bar Cookies

3 eggs

1 cup sugar

1-1/2 cups persimmon pulp

1/2 cup nuts, chopped

1 teaspoon vanilla

Combine:

1/2 teaspoon salt

2 cups flour

2 teaspoons baking powder

1 teaspoon soda

1/2 teaspoon cinnamon

Beat eggs, add sugar gradually. Add remaining ingredients and blend. Spread in a greased jelly roll pan 10 x 15 or two 9 x 9 inch pans. Bake 30 to 40 minutes at 325 degrees. Frost with 2 tablespoons cream, 1/2 box powdered sugar, 1/4 cup margarine. Sprinkle with chopped nuts, if desired. Cut into bars.

Persimmon Oatmeal Cookies

1-1/2 cup sifted flour	3/4 cup shortening
1 cup sugar	1 egg, well beaten
1/2 teaspoon baking soda	1 cup persimmon pulp
1 teaspoon salt	1-3/4 cup rolled quick oats
1/4 teaspoon nutmeg	1/2 cup chopped nuts
3/4 teaspoon cinnamon	

Sift together flour, sugar, soda, salt, nutmeg and cinnamon into mixing bowl. Cut in shortening. Add eggs, persimmon, rolled oats and nuts. Beat until thoroughly blended. Drop by teaspoonfuls, about 1-1/2 inches apart on ungreased cookie pans. Bake at 400 degrees for about 15 minutes, or until cookies are done. Makes about 3-1/2 dozen cookies.

Persimmon Orange Delights

1/2 cup butter or margarine	1 teaspoon baking soda
1 cup brown sugar, firmly packed	3/4 teaspoon baking powder
2 eggs	1 teaspoon cinnamon
1 cup persimmon pulp	1/2 teaspoon nutmeg
1 tablespoon grated orange peel	1/2 teaspoon mace or cloves
1/2 cup orange juice	1/2 teaspoon salt
2-1/2 cup flour	1 cup coarsely chopped nuts
1 cup raisins	

Cream shortening and sugar lightly, then add next four ingredients. Measure flour and add soda, baking powder, spices and salt. Sift once together then add to first mixture. Fold in nuts and raisins.

To make drop cookies, drop by teaspoon on greased cookie sheet. Bake at 375 degrees for 12 to 15 minutes.

To make persimmon brownies, pour into a 13 x 9 inch greased pan or oven glass dish and add remaining batter to an 8 x 8 pan or an 8 inch pie dish. Bake at 350 degrees for 20 to 30 minutes, or until brownies start to leave sides of pan. To serve at dessert parties, cut in squares or pies shaped wedges and serve a la mode with ice cream or sweetened whipped cream sprinkled with grated orange rind.

Makes 3 dozen drop cookies, or 12 dessert squares or wedges.

Persimmon Chutney Cookie

2 cups sugar	1 cup shortening
4 cups flour	2 eggs
2 cups Persimmon pulp	2 cups raisins
2 cups walnuts	2 teaspoon soda dissolved in persimmon pulp
1 teaspoon salt	1/2 teaspoon cloves, cinnamon and nutmeg

Cream shortening, sugar. Add nuts and raisins to flour and spices. Beat eggs and add to pulp. Combine with dry ingredients. Mix. Drop on greased cookie sheet. Bake 350 degrees for 12 to 15 minutes.

Kentucky Persimmon Cookies

1 cup sugar	1/4 teaspoon cloves (optional)
1/2 cup margarine	1/2 teaspoon nutmeg (optional)
1 egg	1/2 teaspoon salt
2 cups sifted flour	1/2 cup raisins
1 teaspoon baking powder	1/2 cup nuts, chopped
1/2 teaspoon soda	1/2 cup dates, chopped
1/2 teaspoon cinnamon (optional)	1 cup persimmon pulp

Cream shortening and sugar. Add egg and mix well. Sift flour, baking powder, salt, soda and spices together. Combine the two mixtures, then add persimmon pulp stirring in well. Drop on greased cookie sheet 1-1/2 to 2 inches apart and bake at 350 degrees for about 12 minutes or until done. Makes 6 dozen cookies.

Persimmon Cocoa Cookies

1/2 cup butter or margarine
1 cup brown sugar
1 egg
2 cups sifted flour
1-1/2 teaspoons cocoa
1/4 teaspoon ginger

Pinch salt
1 teaspoon soda
1 cup persimmon pulp
1/2 teaspoon cinnamon
Nuts and/or raisins

Cream butter and sugar. Add egg, stirring well. Sift all the dry ingredients together. Add dry ingredients and persimmon pulp alternately to the creamed mixture. Mix well and add the nuts and/or raisins. Drop on cookie sheet and bake at 350 degrees for about 10 minutes. Makes three to four dozen cookies.

Persimmon Coconut Cookies

3/4 cup shortening
1 cup sugar
1 egg
1 cup persimmon pulp
1/4 teaspoon soda

2 cups flour
2 teaspoons baking powder
1/4 teaspoon salt
3/4 cup nut meats
3/4 cup shredded coconut

Cream sugar and shortening until light and fluffy. Add egg and beat well. Sift flour, soda, salt and baking powder together. Add dry ingredients to the creamed mixture alternately with persimmon pulp. Add nuts and coconut. Drop by teaspoon on greased cookie sheet. Bake at 375 degrees for 12 to 15 minutes or until done. Makes three to four dozen cookies.

Persimmon Date Cookies

2 cups flour
1 teaspoon soda
1 teaspoon cinnamon
1 cup sugar

1 cup cooking oil
1 cup persimmon pulp
1 teaspoon vanilla extract
1 cup pitted dates

Sift flour, soda, and cinnamon together. Add sugar and egg to the oil. Combine these two mixtures, stirring well. Add persimmon pulp and vanilla. Mix well. Add dates and thoroughly blend them into the mixture. Nuts may be added if desired. Drop on cookie sheet. Bake at 375 degrees for 10 to 12 minutes. Makes 3 to 4 dozen cookies.

Persimmon Nut Cookies

1 cup sugar
1/2 cup shortening
1 egg
2 cups sifted flour
1/2 teaspoon soda
1/2 teaspoon powdered cloves

1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon salt
1 cup persimmon pulp
1 cup chopped nuts

Cream sugar and shortening. Add unbeaten egg and mix well. Sift flour, salt, soda and spices together. Add flour mixture and persimmon pulp alternately to the creamed mixture. Add nuts and stir in well. Place batter in refrigerator for several hours. Drop by teaspoons on slightly greased cookie sheet and bake at 350 degrees for about 15 minutes. Makes three to four dozen cookies.

Persimmon Raisin Cookies

1 egg
1 cup persimmon pulp
1 cup sugar
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg

1-3/4 cups flour
1 teaspoon soda
1/2 cup shortening
1 cup raisins

Beat the egg, add persimmon pulp, sugar and spices. Stir. Sift flour and soda together. Add flour mixture to shortening. Combine pulp and flour mixtures, mixing well. Add raisins, stirring in well. Drop by teaspoon on a cookie sheet. Bake at 350 degrees for 10 to 15 minutes. Makes 3 to 4 dozen cookies.

Persimmon Spice Cookies

1/2 cup margarine	1/2 teaspoon cinnamon
1 cup sugar	1/2 teaspoon ginger
1 egg	1/4 teaspoon cloves
2 cups sifted flour	1/2 teaspoon nutmeg
1 teaspoon soda	1/2 teaspoon salt
1/2 teaspoon baking powder	1 cup persimmon pulp
	1 cup chopped nuts

Cream butter and sugar, then beat in egg and add persimmon pulp. Sift all the dry ingredients together, then stir dry mixture into wet mixture. Add the nuts and mix well. Drop mix by tablespoons on a greased cookie sheet. Bake at 375 degrees for about 12 minutes or until done.

They store well in an airtight container, or may be frozen. Makes 6 dozen cookies.

AJ Caseys Persimmon Recipe

2 cups Persimmon pulp	2 cups flour
1/2 cup butter	1 teaspoon soda
1 cup + sugar	1/2 teaspoon cinnamon
1 egg	1/2 teaspoon cloves
1 cup nuts	1/2 teaspoon nutmeg
1 cup raisins	1/2 teaspoon ginger

Skin persimmons and deseed. Cream sugar and butter together and beat in egg. In another bowl mix flour, soda and spices. Add alternately to sugar butter and egg mix, persimmon pulp and flour mix, mixing as you add, once all is added stir in raisins and nuts. Bake on slightly greased cookie sheet ant 350 degrees for 10 minutes until set and slightly golden. Do not over bake. Remove from cookie sheet and cool on racks. Do not be afraid to use more persimmon pulp. Add sugar if needed - the sweetness may change with the variety of persimmon used.

Persimmon Squares Or Cookies

1 cup persimmon puree	1 teaspoon cinnamon
1 teaspoon baking soda	1/2 teaspoon cloves
1 cup brown sugar	1/2 teaspoon nutmeg
1/2 cup butter or margarine	1/2 teaspoon salt
1 egg beaten	1 cup walnuts, chopped
2 cups flour	1 cup raisins

Sprinkle baking soda over persimmon puree in bowl and blend. Add sugar and butter and beat until creamy. Add egg. Blend well. Sift flour with spices and salt and add to mixture; blend until smooth. Fold in nuts and raisins. For cookies, drop by spoonfuls on greased baking sheet. Bake at 375 degrees for 12 to 15 minutes. Makes about 3 dozen cookies. Or, for squares, pour into well oiled 8" square pan. Bake in moderate oven 350 degrees for 15 to 30 minutes or until done. Cut in squares while warm. Cool in pan. Makes 16 squares.

Persimmon Drop cookies

1/2 cup shortening	1 teaspoon baking soda
1 cup sugar	1/2 teaspoon salt
1 egg	2 cups flour
1/2 teaspoon cinnamon	1 cup persimmon pulp
1/2 teaspoon cloves	1 cup nut meats
1/2 teaspoon nutmeg	1 cup raisins

Cream shortening and sugar. Add beaten egg. Sift together dry ingredients. Add alternately with persimmon pulp, stirring well between each addition. Stir in nuts and raisins. Drop on greased sheet. Bake in preheated oven at 350 degrees for 15 minutes.

Glazed Persimmon Cookies

3/4 cup nuts	1 cup thick persimmon pulp
3/4 cup light or dark raisins	2-1/2 cups sifted flour
1/4 cup wine	4 teaspoon baking powder
2/3 cup shortening, part butter or margarine	1 teaspoon vanilla
1-1/4 cups sugar, half brown sugar for flavor	1/2 teaspoon nutmeg
1 teaspoon salt	1/4 teaspoon ginger
2 eggs	1/2 teaspoon cinnamon

Wine Glaze

Chop nuts. Coarsely chop raisins or other dried or candied fruit. Combine with wine. Cream shortening, sugar and vanilla until fluffy. Beat in eggs until well blended. Stir in persimmon or pumpkin. Mixture may curdle slightly. Sift flour, baking powder, salt and spices directly into creamed mixture. Add nuts and raisins. Drop by teaspoon fulls onto lightly greased baking sheets. Bake at 375 degrees for 15 to 18 minutes.

Remove to wire racks and when slightly cool, spread top of each cookie with Wine Glaze. Cool thoroughly before storing with waxed paper between each layer of cookies. Makes about 3-1/2 dozen cookies.

FROSTINGS

Persimmon Butter Frosting

1/2 cup butter	6 tablespoons persimmon pulp
4 cups sifted powdered sugar	3 egg yolks
2 tablespoon lemon juice	

Cream butter and sugar together. Add other ingredients and blend well.

Orange Butter Cream

1/2 cup soft butter or margarine	2 tablespoons orange juice
1/8 teaspoon salt	3 cups sifted powdered sugar

1 teaspoon grated orange peel

Cream butter with salt and orange peel.

Gradually beat in orange juice and confectioners sugar until of spreading consistency.

Wine Glaze

2 tablespoons soft butter or margarine

2 tablespoons wine

1-1/2 cups powdered sugar (sifted)

Beat all ingredients together until smooth.

PIES

Persimmon Merinque Pie

2 cups persimmon pulp	1/8 teaspoon salt
1/2 cup sugar	2 teaspoon butter
1/2 teaspoon mace	2 egg yolks
1 teaspoon grated lemon peel	1 baked pastry shell (9 inch)

The persimmons should be sweet and very ripe. Prepare 2 cups of pulp. Add sugar, mace, lemon peel and salt, and cook slowly for five minutes. Add small amount to butter and beaten egg yolks; return to persimmon mixture and stir until mixture is slightly thickened. Pour into pastry shell; cover with meringue.

Meringue

2 egg whites
4 tablespoons sugar

1/2 teaspoon vanilla

Beat eggs until frothy. Sprinkle sugar, a tablespoon at a time, over the whites until meringue forms in definite peaks when beater is lifted. Add flavoring. Spread on pie filling in swirls covering filling completely to edge of crust. Bake in 325 degree oven 15 to 18 minutes or until meringue is a delicate brown.

Persimmon Cream Pie

1-1/2 cups persimmon pulp
2 eggs
1/2 teaspoon cinnamon
1/4 teaspoon salt

1-2/3 cups evaporated milk
1 teaspoon lemon juice
1/2 cup sugar
1 8" unbaked pie crust

Beat eggs, add sugar, cinnamon and salt. Mix well. Add milk, persimmon pulp and lemon juice. Pour mixture into unbaked pie shell. Place in pre heated oven. Bake at 425 degrees for about 40 minutes.

Persimmon Chiffon Pie

Mix together in top of double boiler and heat until thick:

4 beaten egg yolks
1/2 cup sugar
Juice of 2 lemons

Add 1 package unflavored gelatin which has been soaked in 1/3 cup water - stir well. Mix in 2 cups persimmon pulp. Chill. When mixture is partially set, fold it into a meringue made as follows:
Beat 4 egg whites until frothy. Beat in a little at a time, 1/2 cup sugar. Continue beating until glossy. Put mixture in a baked pie shell. Chill in refrigerator. Top with whipped cream.

Frozen Persimmon Pie

1 - 9 inch baked pie shell
1 quart vanilla ice cream
1 cup persimmon puree
1/2 cup sugar

1/4 teaspoon salt
1/4 teaspoon nutmeg
1/4 teaspoon cinnamon
1/4 cup slivered almonds

Soften ice cream. Combine persimmon puree, sugar, salt, and spices. Fold into ice cream. Turn into baked pie shell. Sprinkle nuts over top. Freeze until firm, about 4 hours.

Persimmon Roll

1 cup ripe persimmon
4 cups graham cracker crumbs
1/2 cup chopped nuts
1/2 cup coconut

10 dates, finely cut
10 marshmallows
1/2 cup maraschino cherries
Chopped figs or raisins

Combine all ingredients except 1/2 cup of cracker crumbs and blend well. Form into a roll about 2 inches in diameter. Coat roll with the remaining 1/2 cup graham cracker crumbs by rolling back and forth on the crumbs until the roll is easy to handle. Wrap in waxed paper and chill for two hours or longer. Cut in slices to serve, and top with whipped cream, hard sauce or ice cream.

ICE CREAMS

Persimmon Ice Cream

1 cup persimmon pulp

1/2 cup sugar

1/3 cup orange or lemon juice

1 cup whipping cream

Combine persimmon puree with orange or lemon juice and sugar. Add 1 cup cream (chill in refrigerator until icy, about 35 minutes, then whipped). Pour into freezing tray. Freeze until firm. Makes 4 to 6 servings.

Persimmon Sherbet

(For crank type freezers)

1 cup water

2 tablespoons lemon juice

1 cup sugar

1/8 teaspoon salt

2 cups persimmon pulp

1 egg white, unbeaten

Boil water and sugar together for one minute. Put aside to cool, then add remaining ingredients. Freeze with a mixture of 1 part salt to 4 to 6 parts of ice. Turn the crank slowly until the mixture is firm. Remove dasher, pack freezer with more ice and salt. Let sherbet stand for at least an hour to ripen.

Persimmon Sherbet

1 package lemon gelatin

3 cups buttermilk

1-1/2 cups sugar

2 tablespoons lemon juice

2-1/2 cups persimmon pulp

1/4 teaspoon cinnamon

3 egg whites, stiffly beaten

In a small saucepan, stir gelatin and sugar into persimmon pulp. Heat just until the gelatin and sugar are dissolved. Stir in the buttermilk, lemon juice and cinnamon. Pour into two freezer trays and place in freezer until mixture is partially frozen. Remove from freezer and beat with electric mixer until smooth. Fold in beaten egg whites. Return to freezer until firm. Makes about 1-1/2 quarts.

Persimmon Bisque

2 cups pound cake crumbs or graham crackers

2 tablespoons lemon juice

1 quart vanilla ice cream

1 cup persimmon pulp

12 paper souffle cups

Place about 1 tablespoon of crumbs in each cup. Beat ice cream in electric mixer until mushy; add the lemon juice and persimmon pulp. Mix thoroughly. Spoon into the cups and top with remaining crumbs. Place in freezer until hard. Unmold and serve. Makes 12 servings.

PRESERVING AND CANDYING

Persimmon Candy

2 cups persimmon pulp

2 cups sugar

1 teaspoon baking soda

Combine pulp and sugar. Cool over low heat stirring more or less constantly. When graining begins, add 1 teaspoon soda. Continue stirring over heat until stiff. Pour on buttered platter - cut into pieces.

Persimmon Jam

3 cups prepared fruit
1 cup water
6 cups sugar

1 package pectin
1/2 cup lemon juice

Prepare fruit by cutting into small pieces. Measure prepared fruit and water into a large kettle. Stir in pectin and lemon juice. Bring mixture to a full rolling boil and boil for approximately 30 seconds. Add sugar and again bring to a rolling boil for exactly four minutes by the clock. Stir constantly. Remove from heat and pour into sterilized containers. Makes about six glasses of jam.

Preserved Whole Persimmons

Place a thin layer of sugar in the bottom of a jar; then a layer of whole ripe persimmons; another layer of sugar. Repeat with sugar and persimmon until the jar is full. The sugar will dissolve and form a syrup. Press fruit down to keep under syrup. Seal the jar and store.

Preserved whole persimmons look and taste much like dates. When ready to use, pour off the syrup. Serve like dates or as dessert confection.

Freezing

Use soft ripe fruit. Freeze whole or pureed.

To freeze whole: Wash and dry. Remove stem and freeze unwrapped on a tray. Package in plastic bags. Best used within three months. To use, hold the frozen fruit under water and slip or rub off the skin.

To puree: Wash, cut into sections; put into blender, run through food mill, or press through colander or sieve. May be frozen without adding sugar to use later in your favorite recipe or mix one cup sugar with each six cups pureed pulp. May lose some color and some flavor if not used within six months.

Drying Persimmons

Oven Drying: Peel and slice or quarter firm, ripe fruit. Use a stainless steel knife. Pieces may be rolled in sugar or not. Pieces rolled in sugar before drying have a nice glazed appearance when dry and are pleasingly sweet. The unsweetened pieces attain a surface coating of dextrose sugar crystals after several months storage. Place fruit on tray, spreading pieces one layer deep. Place in oven 140 degrees to 150 degrees. Leave oven door slightly ajar. Slices dry in about 12 hours. It takes quarters about twice as long. The dried fruit will be light to medium brown.

Sun Drying: Firm, fully mature fruit may be cut into strips - cut into eighths lengthwise. Place on trays, one layer deep. Cover with cheesecloth and set in the sun to dry.

Sun Drying Whole Persimmons: Peel firm ripe persimmons but leave stem intact. Hang a number of persimmons by the stem on a string. Hang in the sun for perhaps a week or more. Crystals of sugar will form on the outside. When this occurs, the fruit must be kneaded every day or so to redistribute moisture and permit further drying. After about a week, move the string of persimmons to the shade to complete drying.

Persimmon Leather

Persimmon leather may be used as part of the fruit, raisins or candied fruit in cookies, cakes or puddings. Spread a thin layer of ripe pulp on aluminum foil. Dry in the oven or in the sun. As layer dries, add another thin layer of pulp and dry. Repeat until leather is of a thickness to make nice sized cubes when cut up to use in baking.