



YOUR PRODUCE MAN

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YOUR PRODUCE MAN'S PLEASING PERSIMMON RECIPES

MOM'S PERSIMMON COOKIES by Mrs. Thelma L. Marks (My mom!)

Ingredients

1/2 cup	Butter	1 tsp	Cinnamon
1 cup	Sugar	1 tsp	Nutmeg (ground)
1 ea	Egg	1 tsp	Cloves (ground)
1 cup	Persimmon Pulp	1 tsp	Salt
2 cup	Flour	1 cup	Raisins
1 tsp	Baking Soda	1 cup	Walnuts (chopped)

Instructions

- Preheat oven to 375 degrees.
- Set butter out to soften at room temperature.
- When soft, put into a mixing bowl and add sugar, egg and Persimmon Pulp. Mix until it is creamy.
- Mix in flour, baking soda and spices.
- Mix in raisins and nuts.
- Drop rounded teaspoon full of dough onto a greased cookie sheet.
- Bake at 350 or 375 degrees for 15 - 20 minutes.

Notes

Be sure to use the Hachiya variety of Persimmon. Set them out to ripen and soften. When they feel like a water balloon, they are ready.

--Simply take the stem off and put the Persimmons (peel and all) into a blender. Blend until it is in a pulp form. You can then put the pulp into a freezer ziploc bag. You can store this in the freezer for up to a year. But once your family eats your first Persimmon cookies, you'll run out real quickly.

--When Your Produce Man was just four years old, his mom first got this recipe from a neighbor's grandmother. Of course, Mom added to the recipe and improved it. At every Christmas season, Your Produce Man savors a batch of warm, soft Persimmon cookies, my very favorite.

ANOTHER MOM'S PERSIMMON COOKIES

Ingredients

1 cup	Sugar	2 cup	All-purpose Flour
1/2 tsp	Salt	1/4 tsp	Ground Cloves
1/2 cup	Shortening	1/2 tsp	Ground Cinnamon
1 ea	Egg (beaten)	1/2 tsp	Ground Nutmeg
1 cup	Persimmon Pulp	1 cup	Raisins
1 cup	Milk	1 cup	Walnuts (chopped)

Instructions

- Simmer the raisins for about 3 minutes, to plump them up.
- In a large mixing bowl, mix all ingredients.
- Drop rounded teaspoon full of dough onto a greased cookie sheet.
- Bake at 350 or 375 degrees for 15 - 20 minutes.



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PERSIMMON BARS By Rennie Wilsnack

Ingredients

1 cup	Persimmon Pulp (blended with 1 ½	1 ¾ cup	Flour
tsp of lemon juice and 1 tsp of baking soda)		1 tsp	Salt
1 ea	Egg (lightly beaten)	1 tsp	Nutmeg
1 cup	Sugar	1 cup	Chopped Nuts
½ cup	Salad Oil	8 oz	Pitted Dates (cut finely)

Instructions

- Prepare Pulp and set aside (see note on my mom's recipe)
- Preheat oven to 350 degrees.
- Mix the egg with Persimmon Pulp
- Add sugar and salad oil. Mix until creamy. Add flour and spices. Fold in. Add dates and nuts.
- Pour batter into a greased, lightly dusted 10x13 baking dish. Bake at 350 for about 25 minutes, until top is lightly browned.
- Cool on a rack for 5 minutes before cutting into bars.
- Mix some sugar with lemon juice to make an easy lemon glaze. Brush on top of the Persimmon Bars.

PERSIMMON PUDDING By Rennie Wilsnack

Ingredients

3 ea	Eggs	½ tsp	Salt
2 cup	Persimmon Pulp	½ cup	Melted Butter
1 ¼ cup	Sugar	2 ½ cup	Milk
1 ½ cup	Flour	2 tsp	Cinnamon
1 tsp	Baking Powder	1 tsp	Ginger
1 tsp	Baking Soda	½ tsp	Nutmeg

Instructions

- Pre-heat oven to 325 degrees.
- Put your Persimmon pulp into a large mixing bowl. Beat in eggs, then sugar and flour. Add in the remainder of the ingredients.
- Grease a 9x9 baking dish
- Add pudding mixture into baking dish and bake at 325 degrees for about an hour, or until it is firm.
- Serve with cream or a hard sauce (like caramel sauce).

Optional: Add 1 cup of raisins and/or 1 cup chopped nuts to the batter.

ANOTHER PERSIMMON PUDDING By Chef Gwen KVAVLI GULLIKSEN, inspired by Margrit Mondavi

Ingredients

4 ea	Ripe Persimmons	1 tsp	Vanilla Extract
1 cup	Flour, all-purpose	6 TBS	Brown Sugar, packed
4 ounces	Butter, unsalted, softened	6 TBS	Sugar
1 ea	Egg, large	¼ tsp	Salt
1 tsp	Cinnamon	1 tsp	Lemon Extract
1 ¾ tsp	Baking Soda		

Instructions

- Chop persimmon into large pieces. Place all ingredients into the bowl of a food processor or a mixing bowl and mix until smooth.
- Generously butter the pudding mold then pour in the batter.
- Lock the lid of the pudding mold and steam over a low heat for 2 ½ hours – check every 20 minutes to add water if necessary. Do not let water be more than one inch above the mold at any time.
- It may also be steamed in the oven @ 350 degrees in a water bath for 2 ½ hours.
- Cool before unmolding.
- Serve with whipped cream, hard sauce, rum raisins, berry puree, etc.