



Paw Paw Recipes

Harvest paw paws by shaking the tree. Ripe fruit will fall to the ground. Break open the fruit. Scoop the pulp out with a spoon and work the seeds out with your hands. Mash the pulp with a fork.

Pawpaw Pie or Parfait

- $\frac{1}{2}$ c. brown sugar
- 1 envelope unflavored gelatin
- $\frac{1}{2}$ tsp. salt
- $\frac{2}{3}$ c. milk
- 3 eggs, separated
- 1 c. strained paw paw pulp
- $\frac{1}{4}$ c. sugar

In a saucepan, mix together brown sugar, gelatin, and salt. Stir in milk and slightly beaten egg yolks. Heat and stir until mixture comes to a boil. Remove from fire and stir in pawpaw pulp. Chill until it mounds slightly when spooned (20 to 30 minutes in refrigerator). Shortly before the mixture is sufficiently set, beat egg whites until they form soft peaks; then gradually add sugar, beating until stiff peaks form. Fold the partly set pawpaw mixture thoroughly into egg whites. Pour into a 9-inch graham cracker crust or into parfait glasses and chill until firm. "Then lock the door to keep the neighbors out." (You can use mini graham cracker crust pies if you want to make a smaller batch instead.)

Pawpaw Milkshake

Add pawpaw pulp to your favorite vanilla milkshake recipe. One or two tablespoons of pawpaw pulp should suffice for two servings of milkshake. Pawpaw can be stored for this purpose by freezing spoonfuls of pulp on a cookie sheet, then storing them in a plastic bag after they have frozen solid.

Basic Milkshake Recipe (from Betty Crocker cookbook)

2 cups (1 pint) of vanilla ice cream

$\frac{3}{4}$ cup milk

Mix in blender until desired consistency. Makes two 8 oz servings.

(Try vanilla/chocolate ice cream for a yummy variation.)