



PECANS

RECIPES & HISTORY OF AN AMERICAN NUT

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RECIPES BY REBECCA LANG

WITH 60 RECIPES FROM SALADS & SAUCES TO SNACKS & SMOOTHIES

RIZZOLI
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GINGER-PECAN PANCAKES WITH PEAR COMPOTE

SERVES 8

Lazy Saturday mornings can still be relaxed when homemade pancakes are sizzling on the griddle. Make the batter up to 2 days in advance and store in the refrigerator. The flavors in the compote get better if you also make it ahead; reheat gently. When cooking pancakes for a crowd, keep each batch warm until serving time in a 175°F (80°C) oven.

COMPOTE

4 red pears, such as Red Anjou
1/2 cup (90 g) golden raisins
1/3 cup (80 ml) fresh orange juice
Juice of 1 lemon
2 tablespoons firmly packed light brown sugar
2 teaspoons chopped fresh rosemary
1/4 teaspoon salt

PANCAKES

2 cups (310 g) all-purpose flour
2 tablespoons granulated sugar
2 1/2 teaspoons baking powder
1 teaspoon baking soda
3/4 teaspoon salt
3/4 teaspoon ground ginger
1/2 teaspoon ground cinnamon
1/4 teaspoon ground allspice
2 large eggs
1 1/2 cups (375 ml) buttermilk
1/2 cup (125 ml) whole milk
4 tablespoons (60 g) unsalted butter, melted
1/2 teaspoon pure vanilla extract
1/2 cup (50 g) pecan halves, toasted and chopped, plus more for garnish (optional)

Unsalted butter, for greasing the pan, plus more at room temperature, for serving

To make the pear compote, halve and core the unpeeled pears and cut into 1/2-inch (12-mm) pieces. Transfer to a saucepan and add the raisins, orange juice, lemon juice, brown sugar, rosemary, and salt. Place over medium-low heat and cook, stirring every 5 minutes, for about 25 minutes, until pears are soft and liquid is slightly syrupy. Keep warm until serving.

While the compote is cooking, prepare the pancake batter. In a bowl, whisk together the flour, granulated sugar, baking powder, baking soda, salt, ginger, cinnamon, and allspice. In a small bowl, whisk the eggs until blended, then add the buttermilk, milk, butter, and vanilla and whisk until well mixed. Stir the egg mixture into the flour mixture until thoroughly combined. Fold in the pecans.

To cook the pancakes, preheat the oven to 175°F (80°C). Heat a large nonstick frying pan or griddle over medium-low heat and grease lightly with butter. For each pancake, ladle 1/4 cup (60 ml) of the batter onto the hot pan, being careful not to crowd the pancakes. Cook for about 2 minutes, until bubbles form on the surface and the edges look done. Flip and cook for about 3 minutes on the second side, until browned. Transfer to a large heatproof platter and keep warm in the oven. Repeat with the remaining batter.

Serve the pancakes immediately with butter and the compote and garnish with chopped pecans, if desired.