



TX Agriculturalist
Kitchen Pride Mushroom Farms in Gonzales are bringing mushrooms to your Texas table.



Choose N' Cut
Looking for that perfect Christmas tree this season? Look no further than these Texas farms.



TDA Updates
Support Texas honey bees, Volunteer at a Texas food bank, Texas Farm Profile and more!



TEXAS AGRICULTURE Matters!

Your monthly connection to the Texas Department of Agriculture.

Volume 1
Issue 11
November 2020



Howdy Neighbors!

Welcome to the Texas Agriculture Matters newsletter, your monthly connection to the Texas Department of Agriculture.

We are closely watching the COVID-19 pandemic. Staff members at TDA have transitioned to working remotely for the time being. Rest assured we are hard at work everyday to support farmers, ranchers and Texans with their agriculture endeavors.

Our operations will continue to serve you and we have plenty of opportunities available. Whether you're a young farmer, want to learn how to get a hemp license or need to read something that brings you joy, this newsletter will serve you well.

Remember friends, Texas Agriculture Matters!

Sid Miller
Texas Agriculture Commissioner

Pecans: A Texas Favorite

Love Texas pecans? You're not the only one! Fall in Texas is prime pecan season and we can't wait for the pies, candies and cookies this holiday season.

Pecans are a Texas favorite. In the fall, these tasty morsels can be found in plenty of public settings including woodland areas, urban greenbelts, parks and home landscapes across the state.

Did you know pecans are the only nut that is commercially grown in Texas? "Native and improved pecan trees are grown commercially on about 70,000 acres in Texas," according to Texas A&M Agrilife Extension. The harvest process includes using a large, mechanized shakers that grab the tree's trunk and – you guessed it – literally shakes the tree of the pecans. A harvester will then scoop up pecans and collect them into a bin to prepare for the drying process. Once dried, pecans are packaged and sent to retailers across the state.

Picking pecans for yourself? The process is much more simple but [The Texas Hill Country website](#) recommends letting your harvest dry for a couple of weeks before breaking into them. Pecans have quite a bit of moisture in them once they



drop from the tree. Also, if you're having a hard time breaking the shells open "nutcrackers will suffice...but this can take a while. Some resort to tapping the nuts with hammers to crack the shells."

The people of Texas loved pecans so much that in 1919, over 100 years ago,



TEXAS AGRICULTURE *Matters!*



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

*Produced by the Office of Communications
Editor, Katlyn Gast*

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ABOUT COMMISSIONER SID MILLER

Sid Miller is an eighth generation farmer and rancher and the 12th Commissioner of Agriculture for the great State of Texas. Commissioner Miller has devoted his life to the agriculture industry, and supporting Texas producers and the communities they call home. He is a businessman, rancher, community leader, former ag teacher and former school board member. Commissioner Miller is a rodeo cowboy and holds 12 world championship titles. He is an honors graduate of Tarleton State University in Stephenville, where he received a Bachelor of Science in Vocational Agriculture Education.

the 36th Texas Legislature declared the pecan as the official state tree of Texas. The pecan tree is native to most of the state's river valleys. There is evidence that the pecan tree has been in the Texas region for well over 1,000 years. Records from Galveston and Port Lavaca show Texans were exporting the nuts by the bushel and barrel in the 1850's.

As the holiday season draws near, the pecan once again comes to the forefront as the star of many desserts and side dishes on our dining tables. In fact, we know that has been happening for over 100 years, as the first published recipe for pecan pie appeared in 1886. "The earliest printed pecan recipes began popping up in Texas cookbooks in 1870s and 1880s; the first recipe that most closely resembles what we know today as pecan pie was published in 1898 in a church charity cookbook in St. Louis, but it was sent in by a Texas woman," according to Dana Hatic, a writer for Eater.com.

Not only does the pecan do well in the original pecan pie, this versatile nut can be eaten sweetened, salted, raw, toasted, covered in chocolate or caramel; the possibilities abound!

The pecan is also a great source of antioxidant vitamins. Recent health and nutritional studies have shown that they are an excellent source of "good" monounsaturated fat and have zero cholesterol. Among other nuts, pecans are lowest in carbs and highest in dietary fiber. It's no wonder that the American Pecan Council has named them "the original supernut".

Looking for local pecans to buy for your holiday pies, cookies or simply give as gifts? Be sure to visit the Texas Department of Agriculture's Direct from Texas Facebook page. You'll find pecan growers, sellers, even bakers or candy makers, that produce quality Texas grown pecan goodies and gifts just in time for the holiday season. You can also find certified GO TEXAN members that sell Texas pecan pies, cookies, gift sets and more by visiting gotexan.org. 🇹🇽



The Texas Department of Agriculture is committed to providing the same high level of service to our customers during the COVID-19 emergency as they've come to expect. Whether we're helping Texas farmers and ranchers continue to provide a safe and dependable food supply, ensuring Texas school children continue to have access to regular, healthy meals or supporting our vital rural hospitals and clinics, the Texas Department of Agriculture is here for Texans.

Due to the Coronavirus emergency, the Texas Department of Agriculture is now working remotely and will continue to do so until directed to return to state offices by agency leadership. As a result, we are asking all constituents, customers, licensees and others to contact TDA by email, as there will be limited staff in the office answering the phones. Additionally, TDA is not accepting external visitors in the office during this time. If you need to make a payment, you may do so online or via USPS.

Please visit our [website](#) for updated information or view our [COVID-19 Resource Guide](#) for additional resources and information.

ABOUT TDA

The Texas Legislature established the Texas Department of Agriculture (TDA) in 1907. The agency's key objectives are to promote production agriculture, consumer protection, economic development and healthy living. The agriculture commissioner oversees the agency and is elected every four years. The current commissioner, Sid Miller, was elected in 2014. TDA is a diversified state agency that provides value-added services through our regulatory and marketing and initiatives. TDA is headquartered in Austin and has five regional service offices, two sub-offices, three laboratories and five livestock export facilities.

Mission:

TDA's mission is to partner with all Texans to make Texas the nation's leader in agriculture, fortify our economy, empower rural communities, promote healthy lifestyles, and cultivate winning strategies for rural, suburban and urban Texas through exceptional service and the common threads of agriculture in our daily lives.

Texas Agriculture Profile



Kitchen Pride Mushrooms Farm Gonzales, Texas

Mushrooms have increased greatly in popularity, especially in today's health-conscious society. To the delight of mushroom lovers everywhere, they are becoming more well known for the benefits they provide to the diet of consumers. They are fat free and can be a great substitute for higher calorie ingredients. They have a savory, meaty taste that is a complement to many dishes.

The state of Texas shared in the production of 846 million pounds of mushrooms in the 2018-19 crop year. That level of production totaled \$1.3 billion in sales. Texas is one of the eight top producing states reporting mushroom production to the USDA National Agriculture Statistics Service.

Kitchen Pride Farms, located in Gonzales, contributes to those numbers by producing approximately 225,000 pounds of mushrooms every month and shipping them to grocery stores, farmers markets, and food service providers across the state. Kitchen Pride has been operated by the McClain family since 1988 and today their facility has over 300,000 square feet of climate-controlled space that creates the perfect growing environment for their product.

Kitchen Pride is committed to Texas agriculture. As a proud GO TEXAN partner, they produce white button, baby bella, portabella, shiitake, and oyster mushrooms. Not only that, but they also provide their mushroom

compost to customers as a valuable soil additive for lawns, gardens and crops.

By providing their customers and consumers education and information on the benefits of mushrooms, Kitchen Pride sets out to inspire you to cook mushrooms in ways you may never have imagined.

"As Texans, we know that the heritage of Texas often centers around the family or community dinner table. And we are so happy that we get to contribute to that heritage!"

To find out more about Kitchen Pride, find great mushroom recipes or find where you can buy their products, visit their website at www.kitchenpride.com. 🇹🇽



The McClain Family, courtesy of KitchenPride.com

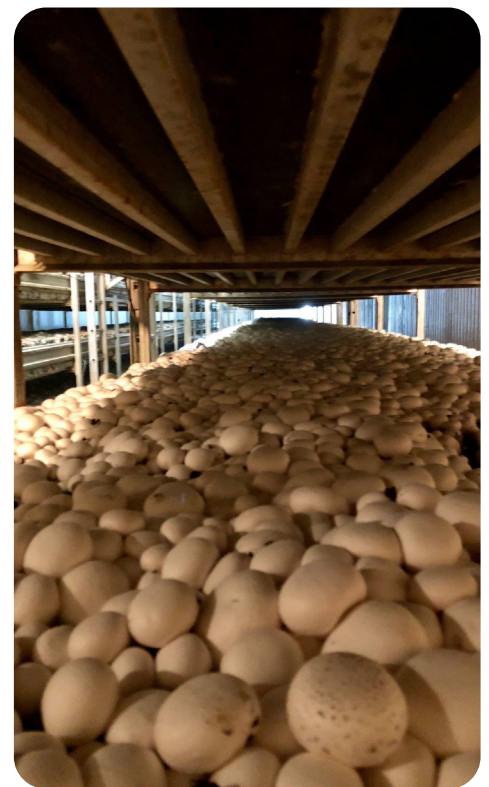



Photo courtesy of Kitchen Pride Facebook Page



Choose N' Cut Christmas Trees

Kelumac Christmas Tree Farm Bed & Breakfast *Bryan, Texas - (979) 279-3931*

A 22 acre Christmas Tree Farm with Farm Stay accommodations. A working Christmas Tree Farm, this 22 acre farm has been growing Christmas Trees since 1988 when they planted their first 1000 trees and have replanted 300-500 trees each year since that time.

Merket Christmas Tree Farm *Beckville, Texas - (903) 678-2359*

There's fun for the whole family at Merket Christmas Tree Farm! On weekends, Santa is here to visit with kids of all ages. You can even leave a letter in Santa's mailbox. Along with Christmas trees we have petting critters, hot cider, wreaths and more. Open Thanksgiving Day from 12 Noon to 6 PM and every Monday through Friday from 3 PM to 6 PM and Saturday and Sunday from 9 AM to 6 PM till Christmas Eve.

4 Ceasons Tree Farm *Caddo Mills, Texas - (903) 274-6387*

A family owned choose n cut Christmas tree farm in Hunt County Texas. Growing Virginia Pine, Leyland Cypress, Carolina Sapphire. Come and make family memories choosing the perfect tree for your home. Open on weekends starting the Friday after Thanksgiving. Saturdays 10-5pm; Sundays 1-5pm until the second weekend in December.

Old Time Christmas Tree Farm *Spring, Texas - (281) 370-9141*

The farm has been family owned and operated since 1996. The farm has over 40 acres planted in trees and has thousands of Virginia Pines to choose from along with Cypress trees.

Spring Creek Growers *Magnolia, Texas - (281) 259-8114*

Third and fourth generations of the Michel family to operate this farm located in southwestern Montgomery County near Spring Creek. Today, they grow and harvest approximately 20 acres of Virginia Pine and Leyland Cypress trees for the Christmas season.

TDA SUPPORTS FOOD BANKS AND ENCOURAGES *Food Bank Donations for the Holidays*



Image courtesy of The Houston Food Bank

In March 2020 Texas Department of Agriculture (TDA) partners operating federal nutrition programs quickly shifted all their energy to ensuring their programs served Texans affected by the COVID-19 pandemic. As they worked tirelessly to provide food in unprecedented ways, TDA sought the U.S. Department of Agriculture (USDA) waivers and flexibilities they needed to do it while following federal regulations. In addition to guiding schools and child and adult day care centers in their efforts to serve meals, TDA helped food banks provide boxes of USDA foods families could take home.

When they are not responding to a natural disaster or a pandemic, Texas food banks increase the number

of families they serve using TDA-administered programs. Twelve Texas food banks participate in the Commodity Supplemental Food Program and 17 contract with TDA for the Emergency Food Assistance Program in Texas. These programs enable food banks to connect low-income Texans with USDA foods for preparation at home. During an event like the pandemic, food banks work with TDA to shift these resources so they can provide immediate relief for more people in need.

TDA worked with food banks responding to the disaster by asking USDA to expedite shipments of food in April and May. Nine Texas food banks requested the implementation

of Disaster Household Distribution, a program TDA administers to target specific counties having difficulty getting access to food for everyone. These programs and efforts provide important resources during disasters, but this pandemic has tested food banks in unimaginable ways. Only with dedicated volunteers and generous donations can food banks hope to serve all the in-need Texans seeking assistance this year.

With Thanksgiving and Christmas in sight, food banks will be working to ensure communities can enjoy the season with holiday meals even if the traditional food bank gatherings must accommodate physical distancing.



Not only are food banks seeing an increase in demand due to the pandemic, many annual fundraisers have gone virtual or been canceled entirely. Everyone is encouraged to donate during fundraisers, volunteer for food distribution events, or contact the food bank to learn more about assisting them.

The following provides a small sample of some of the efforts Texas food banks have planned for the coming months. Contact information is provided for 17 Texas food banks. Contact the food bank for more information about events. Times and dates may change. The websites provide information about donating or volunteering.



Image courtesy of The Houston Food Bank

in December. The event enables people to call in and request a box of food. A local television station helps promote the event and collects food donations to support the box.

★ [The South Plains Food Bank](#) has switched all its food drives to virtual events.

★ [The Central Texas Food Bank](#) will have a Holiday Virtual Food Drive with online fundraising and matching gifts to help donations feed even more of neighbors in need.

★ [The Coastal Bend Food Bank](#) is planning on holding its yearly 5K run Miles4Meals in November as a virtual run.

★ [The Tarrant Area Food Bank](#) has several events for distributing holiday foods. Mega Mobile Markets will operate on Fridays through November 20 and provide a family with over 100 pounds of groceries including chicken, dairy, fresh produce and shelf-stable items.

★ [Food Bank of the Rio Grande Valley](#) has a variety of food distribution events planned. Volunteer

events include Themed Volunteer Opportunities. Corporations can choose a Wednesday of their choice to volunteer as a group (MAX 10 team members).

- ★ [East Texas Food Bank](#)
- ★ [El Pasoans Fighting Hunger Food Bank](#)
- ★ [Food Bank of the Golden Crescent](#)
- ★ [High Plains Food Bank](#)
- ★ [North Texas Food Bank](#)
- ★ [San Antonio Food Bank](#)
- ★ [South Texas Food Bank](#)
- ★ [Southeast Texas Food Bank](#)
- ★ [West Texas Food Bank](#)
- ★ [Wichita Falls Area Food Bank](#)
- ★ [Food Bank of West Central Texas](#)
- ★ To find the food bank serving any county in Texas, visit FeedingTexas.org.



JOHNSON'S BACKYARD GARDEN

FARM PROFILE

This month's featured farm is Johnson's Backyard Garden, located in Austin, the capital city of the Lone Star State. The name Johnson's Backyard Garden (JBG) says a lot. In 2004, the Johnson family turned their backyard in an Austin neighborhood into a working garden and started selling their fruits and vegetables at a local farmers market.

In 2006, JBG started their CSA (Community-Supported Agriculture) Program and began providing vegetables to about 30 Austin families every week. The farm soon took over the front and side yards, too, leaving the Johnson children with little room to play.

Later that year, JBG bought 20 acres of land five miles away from downtown Austin — giving the kids more room to play and the farm more room to grow. Today, JBG has gone from being a backyard garden to being a modern farm operating on about 200 acres, and delivering vegetables all over Central Texas. They also foster a community of pollinators such as bees and butterflies that help make sure all of the plants stay happy and healthy and they are able to grow the best tasting produce possible on their Central Texas soil.

Farmer Brenton Johnson and farm dog Roxie



+ STATS

Owner: Brenton Johnson

Founded: 2004

Location: Cedar Creek, Texas

Specialty: Organic produce



© sebra / Adobe Stock



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This product was funded by USDA. This institution is an equal opportunity provider.





Photo courtesy of USDA-APHIS

Emerald Ash Borer Beetle: The Ash Tree Killer

The emerald ash borer (*Agrilus planipennis*) is a destructive wood-boring pest of ash trees (*Fraxinus spp.*). Native to China, Mongolia, North Korea, South Korea, Japan, Taiwan, and the Russian Far East, the emerald ash borer beetle (EAB) was unknown in North America until its discovery in southeast Michigan in 2002. Today, EAB infestations have been detected in 35 states including Texas. APHIS works with State cooperators to detect, control and prevent the human-assisted spread of the pest in order to safeguard America's ash trees.

Eggs are laid between layers of bark and in bark crevices. Larvae hatch in about one week and bore into the tree where they feed on the inner bark and phloem, creating "S"-shaped galleries. Larvae go through four feeding stages, and then excavate a pupal chamber in the fall, where they will overwinter as prepupae.

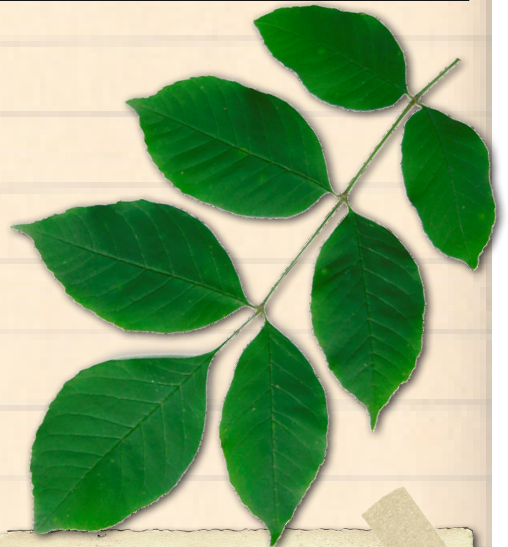
Pupation occurs in late spring, and adults begin to emerge through "D"-shaped exit holes in May and early

June. Adults will remain active until the end of summer.

New infestations are difficult to detect, as damage to the tree may not be apparent for up to three years. Symptoms of an infestation can include branch dieback in the upper crown, excessive epicormic branching on the tree trunk, and vertical bark splits. Woodpecker damage is sometimes apparent.

To prevent EAB from spreading, do not transport firewood from the forest to your home. It is recommended to buy firewood from certified local sources. Exotic pests like the Emerald Ash Borer can be spread when infested firewood is transported to new areas.

If you suspect EAB activity or infested firewood please contact the TDA Plant Quality Office by emailing PlantQuality@TexasAgriculture.gov or calling (512) 463-7660. 🇺🇸



Actual Size

Credit: David Cappaert, Michigan State University, Bugwood.org



Love Texas Honey Bees

The Texas Honey Bee Education Association (THBEA) is proud to introduce a great new way for Texans to support education and research programs dedicated to preserving and protecting honey bees.

The new THBEA "Love Honey Bees" license plate is now available for sale online and in county tax assessor offices where license plates are sold and renewed across the state. For every license plate purchased, \$22 will go to the

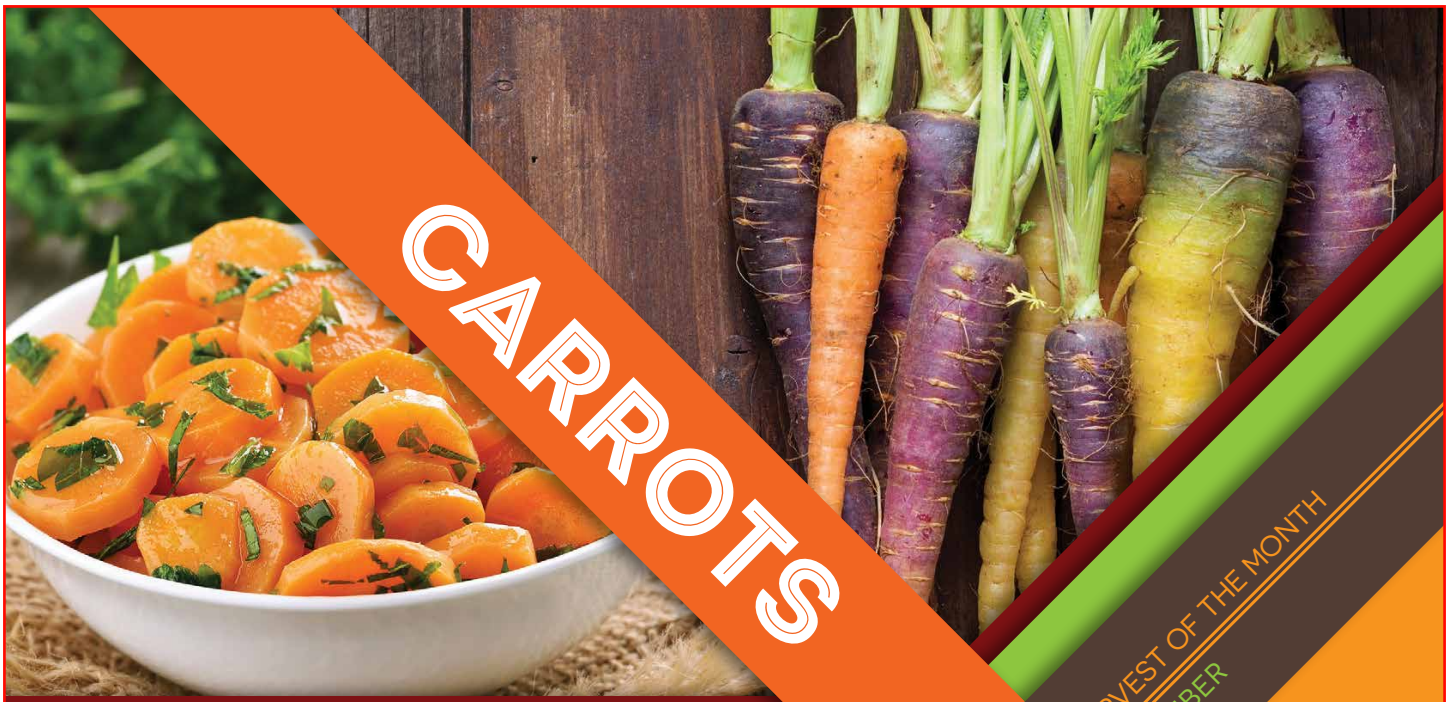
THBEA for youth and beekeeper education programs, information resources for farmers and the general public, and research programs to improve honey bee health and longevity.

Currently, the Texas Department of Agriculture only inspects beehives for fire ant infestations, but bee production is regulated by the Texas Apiary Inspection Service. The Department of State Health Services regulates the sale of honey.

Programs and grants offered by TDA are available to help farmers, such as the Young Farmer Grant, may be able to assist those interested in starting or continuing a beekeeping operation. In addition, the GO TEXAN program promotes Texas agriculture, businesses and communities on the state, national and international levels.

Whether they're grown, sewn or served on a plate, the products promoted by this office find their way to more than 25 million Texans who shop, travel and dine out in support of Texas businesses and agriculture. Texas businesses who may be involved with beekeeping and the sale of honey and honey related products would benefit from joining this program. To learn more about the Young Farmer Grant, click [here](#). Interested in joining thousands of other GO TEXAN members? Click [here](#) for more information. 🇺🇸





CARROTS

HARVEST OF THE MONTH
NOVEMBER



Carrots are a root vegetable like potatoes, turnips and beets. Root vegetables are the edible roots of plants that grow underneath the ground. Above ground, they have ferny, green leaves. Carrots are often used for cooking and they have a lot of vitamin A. You can chop carrots for soups and stews, eat them raw in salads or with a dip, shred them for carrot cake and other desserts, or even blend them for a yummy juice.

DID YOU KNOW?

Carrots were one of the earliest vegetables grown by man. The first carrots were grown about 5,000 years ago in the Middle East.

FUN FACT

Carrots started out white or purple in color. The first orange carrots were grown in the Netherlands because orange was the official color of the royal family.



CARROT GROWING REGIONS

- 1. The High Plains
- 2. Winter Garden



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This product was funded by USDA. This institution is an equal opportunity provider.



TEXAS & WINE

A Great Blend

Rosé

A bit of grape skins for a kiss of peach

INTO YOUR GLASS:

- Light peach hue
- Hints of ambrosia fruit, unripe strawberry, pomegranate, watermelon & rosemary

FROM THE VINEYARD:

- Incorporates some color from the grape skins, but not enough to fully qualify as a red wine
- Can be made from any grape
- In Texas, it is often from the Grenache grape

IN TEXAS:

- High Plains
- West Texas
- Hill Country

PAIR WITH:

Fried Gulf Shrimp with Classic Cocktail Sauce & Jalapeño Tartar Sauce

or

Barbecued Gulf Crabs with Spicy Mango BBQ Glaze

Black Spanish

A red grape with grit & resilience

IN TEXAS:

- High Plains
- North Texas
- South Texas
- Hill Country

PAIR WITH:

Smoked Brisket

or

Grilled Pork Tenderloin with Chocolate Mole

FROM THE VINEYARD:

- Primarily grown in Texas
- This grape dates all the way back to 1800s
- A delicious dark, sweet, and juicy seeded grape
- Heavy and consistent in Texas
- Similar to merlot or cabernet

INTO YOUR GLASS:

- Full-bodied, weighty, and musky
- Notes of blackberry, plum, spice floral and herbal qualities
- Subtle hints of toasted oak and chocolate



GO TEXAN.



Follow the mark on social

4,000+

acres of vineyards

400+

wineries

12

thriving grape
varietals

5th

largest wine-producing
state in the US

Let's make Texas #1

For more on wineries
and wine trails, pairings
and events, visit

UncorkTexasWines.com

Tempranillo

A black grape boasting a taste of Spain

PAIR WITH:

Marinated Beef Fajita with Citrus Guacamole spicy
crema grilled peppers and fresh flour tortilla

IN TEXAS:

- High Plains
- North Texas
- Southeast
- Hill Country

FROM THE VINEYARD:

- A black grape variety
- Native to Spain
- Widely grown to make full bodied red wines

INTO YOUR GLASS:

- Full-bodied
- High levels of tannin
- Notes of green pepper, tobacco, cassis and dark fruit such as cherries aged oak and vanilla

Blanc du Bois

A refreshingly southern white grape

PAIR WITH:

Grilled Shrimp and Pimento
Cheese Grits with Apples
Smoked Bacon

INTO YOUR GLASS:

- Fresh, succulent stone fruit with a citrus backbone
- Hints of a warm tropical fruit and a touch of oak
- Aromas of ripe citrus, nectarine, and passionfruit

IN TEXAS:

- East Texas
- Along the Gulf Coast

FROM THE VINEYARD:

- A white wine grape named for Emile DuBois, an influential grower and winemaker



GO TEXAN.[®]

FIND THE MARK
that matters



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

WHAT

does it mean?

When you see the mark, you know the product or place has been proudly certified as authentically Texan.

WHERE

do you find it?

Look for the mark anywhere you shop, from local farmer's markets to national retail chains.

Support Texas.

Want to learn more?
gotexan.org

#GOTEXAN



Fresh From the Field



GO TEXAN!



While Texas slowly begins to reopen, Agriculture Commissioner Sid Miller's online effort to connect consumers with local agriculture producers selling directly to the public is still going strong. The "Direct from Texas" Facebook page has grown to over 2.5 thousand members. The group, aimed at Texas producers selling items like beef, pecans, honey, vegetables, fruit and more directly to the public continues to be successful. The group provides a forum for these businesses and consumers to interact and do business. Selling direct to the public allows Texas growers and producers to avoid delays in distribution chains while continuing to make money until restaurants, cruise ships, hotels and other businesses fully reopen.

"This is like agriculture used to be," Miller said. "A farmer or rancher has a great product and they sell it directly to their neighbor. Today, that neighbor can be around the corner or across the globe. 'Direct from Texas' provides our ag producers another avenue to reach customers until Texas finally reopens. And consumers get fresh, Texas-made products. That's what

I call a Texas "twofer" – everybody wins."

As COVID-19 continues to impact rural communities around the state, the ability for Texas farmers and ranchers to sell directly to the consumers proves the food supply remains strong despite interruptions in processing, packaging or distribution.

To see the "Direct from Texas" business listing, click [here](#).

To join the Facebook Group, visit <http://www.facebook.com/groups/directfromtexas> and request to join.

There is no cost to appear on the web listing or join the Facebook Group. This is provided by the Texas Department of Agriculture as a public service in support of Texas businesses. 🇹🇽

NEW MEMBERS!

- ★ [La Brisa Ice Cream](#)
- ★ [Color Orchids Nocona INC](#)
- ★ [Hat Creek Burger Company LLC](#)
- ★ [Addy JS Fine Foods LLC](#)
- ★ [Mt. Hoppe Farm](#)
- ★ [Delgado Collective](#)
- ★ [Anderson Terrace Event Venue](#)
- ★ [Hein Family Kitchen](#)
- ★ [Willow and Co](#)
- ★ [Oxygenated Beverages LLC](#)
- ★ [Maizeria Tortilleria](#)
- ★ [Treasure Journeys](#)
- ★ [Dos Margaritas Salsa LLC](#)
- ★ [Pride Performance Corporation](#)
- ★ [Austin Gourmet Foods LLC](#)
- ★ [Tate Farms](#)
- ★ [Radiant Mama Juice Bar](#)
- ★ [Borger Economic Development](#)

Did You Know?

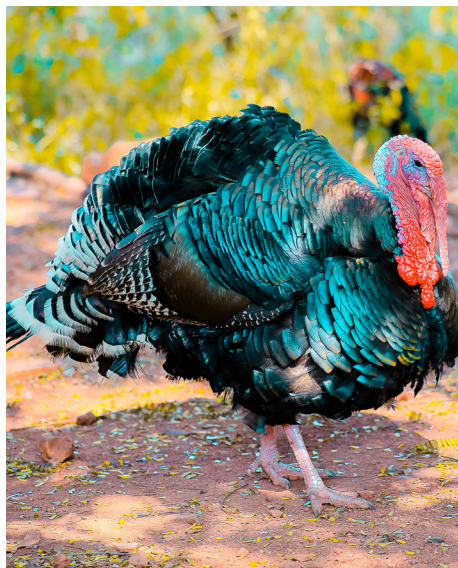
TDA protects consumers

by displaying consumer information stickers on scales and measuring devices throughout Texas to inform consumers how to contact TDA, and the requirements for businesses to post each device's registration certificate in the view of the public.

TDA inspects trees for diseases and pests. Other forestry issues are handled by the Texas A&M Forestry Service.

TDA operates livestock export pens. The agency has no official role in animal health, as that's the responsibility of the Texas Animal Health Commission.

TDA operates road station inspections and utilizes DPS to stop commercial vehicles for inspection of agricultural plant products entering the state.



Texas Ag Stats:

- ★ There are 247,000 farming operations in Texas.
- ★ The Texas citrus industry, oranges specifically, brought in \$35,538,000 to the economy.
- ★ Over 4 million acres of cotton were harvested in Texas in 2017.
- ★ The average size of a farm in Texas is 511 acres.
- ★ The average farmer in Texas is 59 years old.

Recipe of the Month

Family Style Pumpkin Flan - Texas Co-Op Power

Mari Haley | Central Texas EC

Ingredients:

Caramel-

1 cup sugar

Custard-

5 eggs, at room temperature

1 cup sweetened condensed milk

1 can (15 ounces) pumpkin purée (not pumpkin pie filling)

1/2 teaspoon ground cinnamon

1/4 teaspoon ground ginger

1/4 teaspoon ground nutmeg

1 teaspoon vanilla extract

3/4 cup whole milk

Directions:

1. Preheat oven to 350 degrees with the rack in the middle of the oven.

2. Caramel- Pour the sugar into a small, heavy-bottomed saucepan and place

over low heat, stirring constantly until the sugar melts into a golden liquid. Carefully pour the hot, caramelized sugar into an 8-inch metal (not glass) cake pan and allow to cool completely.

3. Custard- Beat the eggs with an electric mixer at low speed until combined (do not whip the eggs into foam). Add the sweetened condensed milk, pumpkin, cinnamon, ginger, nutmeg and vanilla and mix at low speed just until evenly combined. Add the milk and beat at low speed until well-blended (do not over beat).

4. Place the cake pan in a larger pan (like a lasagna pan), then pour the egg mixture into the cake pan over the cooled caramelized sugar. Carefully pour hot water into the lasagna pan until it reaches about 2/3 up the side of the cake

pan to create a water bath, then place combined pans in oven.

5. Bake 50 minutes or until the flan is firm to the touch but not solid. (To double-check for doneness, insert a knife into the center and about halfway down into the flan—the knife should come out clean.) Remove the pans from the oven and carefully remove the cake pan from the water bath. Allow the cake pan to cool on counter, then cover with plastic wrap and refrigerate at least one day or up to two days.

6. When you're ready to serve, run a table knife around the side of the cake pan to release the flan. Place a deep serving plate on top of the cake pan and, while holding the plate and pan tightly together, invert. The caramel will run down the sides of the flan. Serve in wedges or large spoonfuls, topped with a sprinkle of cinnamon if desired.

Your Thoughts...

on 3D printed meat...



BUSINESSINSIDER.COM

Alternative meat startup is hoping this 3D-printed steak could upend the meat industry

Keith Owens

I raise and butcher my own beef and pork I will stick with the real deal not that crap with 15 or so ingredients you can hardly pronounce

Jana Grice

I can't get over the fact that it looks exactly like those little bits in dog food.

Philip Bub Stevenson

I'll stick with my Porterhouse, thank you.

Pablo Lago

What ? Where is the Beef?

Kevin Shawaker

Nope. If I want to eat something that looks like meat, I'll eat meat.



NOVEMBER 2020

Tell Us... *what's your favorite Thanksgiving tradition?*



@TexasDepartmentofAgriculture



@TexasDeptofAg



@TexasAgriculture

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