PECAN PIE
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PECAN PIE

Is not only delicious, but is capable of being made “a real state pie,” as an enthusiastic admirer said. The pecans must be very carefully hulled, and the meat thoroughly freed from any bark or husk. When ready, throw the nuts into boiling milk, and let them boil while you are preparing a rich custard. Have your pie-plates lined with good pastry, and when the custard is ready, strain the milk from the nuts and add them to the custard. A meringue may be added, if liked, but very careful baking is necessary.