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FASCINATING  
**RECIPES**

YOU HAVE  
NEVER  
TRIED!

BRAZIL NUT ADVERTISING FUND  
500 FIFTH AVENUE  
NEW YORK, N. Y.

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**B**RAZIL NUTS with their delicate flavor and creamy texture have innumerable uses in the menu. They may be obtained either in the shell or already shelled.

If you prefer to use freshly shelled nuts in cooking you will find them easy and quick to shell especially if you use the "Amazon Nutcracker" described on pages 12 and 13.

If the nuts are obtained already shelled, either blanched or unblanched, nuts may be used in any of the following recipes unless otherwise specified. You may also care to use sometimes the nuts roasted in or out of the shell which have developed a new shade of flavor. The directions for roasting the nuts are found on page 3.

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## APPETIZERS AND SOUPS

### ROASTED BRAZIL NUTS

Arrange Brazil nuts in the shell on a baking sheet and bake 20 to 25 minutes in a moderate oven 350 degrees F. Remove from oven and crack with Amazon nut cracker.

Shelled nuts, blanched or unblanched, demand only 10 to 12 minutes in a moderate oven. As soon as they are roasted, remove from oven and sprinkle generously with salt.

### BRAZIL NUT AND BACON APPETIZERS

12 Brazil nuts                      6 slices bacon

Wrap each nut in half a slice of bacon. Fasten nut and bacon together with a toothpick. Broil about five minutes, turning once during the broiling.

### SPECIAL BRAZIL NUT CANAPE

½ cup peanut butter              12 rounds bread  
2 strips of bacon, cooked      12 Brazil nuts, sliced  
and minced                      4 stuffed olives, sliced

Mix peanut butter with minced bacon. Spread on rounds of bread. Dip in sliced Brazil nuts and garnish with sliced olives. French toast may be used instead of the bread for a foundation.

### STUFFED CELERY

1 cake cream cheese              ½ cup chopped Brazil  
1 teaspoon onion juice              nuts  
2 teaspoons chili sauce              12 stalks celery

Mix cheese with seasoning and half the chopped nuts. Stuff celery and dip each stalk in the remaining chopped nuts.

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### HOT CHEESE BALLS

2 teaspoons flour      1 cup grated cheese  
Cayenne                      1 egg white  
½ teaspoon salt          Crushed Brazil nuts

Mix flour and seasonings with grated cheese and fold into the stiffly beaten egg white. Mix well and roll into small balls and roll in crushed Brazil nuts. Fry in deep fat, 375 degrees F., until golden brown. Serve hot on tooth picks with salad or as an appetizer.

### PEA SOUP WITH BRAZIL NUTS

3 tablespoons butter      1½ teaspoons salt  
1 tablespoon minced onion   ¼ teaspoon pepper  
3 tablespoons flour        ¼ teaspoon nutmeg  
3 cups milk                1 can peas  
   ½ cup crushed Brazil nuts

Melt the butter, add the onion and cook one minute. Stir in the flour, add the milk and salt and pepper and stir until thickened. Cook one minute. Add the peas which have been cooked in their liquor until very tender and then rubbed through a sieve. Add the nutmeg. Serve in plates or cups and sprinkle with crushed Brazil nuts.

### BRAZILIAN CONSOMME

4 cups consommé          ½ teaspoon paprika  
½ cup whipped cream      ½ cup finely cut roasted  
   Brazil nuts

Pour hot consommé into hot bouillon cups. Put a tablespoon of whipped cream on each cup and sprinkle with paprika and finely cut Brazil nuts.

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## MAIN COURSE DISHES

### STUFFED BAKED POTATOES

6 large baked potatoes      Pepper  
1/3 cup hot milk              Paprika  
1½ teaspoons salt          ½ cup cut Brazil nuts  
   12 whole Brazil nuts

Cut potatoes in half lengthwise and scoop out centers. Mash well, add hot milk and beat until smooth. Add seasonings and cut Brazil nuts and beat well. Refill potato shells, insert whole nut into each and return to hot oven, 400 degrees F. and bake until brown.

### SAVORY SWEET POTATOES

6 sweet potatoes              20 Brazil nuts  
3 apples                        ½ pound bacon

Boil the potatoes until soft, peel, place in greased baking dish. Core and slice apples and place between the potatoes. In each potato put one whole Brazil nut. Slice the remaining Brazil nuts and sprinkle over potatoes and apples and arrange bacon on top. Bake about twenty minutes in a moderate oven, 375 degrees F., basting occasionally with the bacon fat.

### NUT POTATO CROQUETTES

2 cups hot mashed          ½ teaspoon salt  
potatoes                      Dash of pepper  
¼ cup cream or milk      ½ cup finely chopped  
½ teaspoon baking powder      Brazil nuts  
   ½ cup crushed Brazil nuts

To the hot potatoes add the milk, baking powder, seasoning and chopped Brazil nuts. Spread mixture on plate and cool. Shape, roll in crushed nuts and cook in deep, hot fat, 395 degrees F., until golden brown. Drain on soft paper.

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## MASHED SQUASH WITH BRAZIL NUTS

Cut Hubbard squash in pieces. Remove seeds and stringy portion and bake in 325 degree oven for one hour or until tender. Scoop out of shell. Mash, add cream or melted butter enough to moisten and season to taste with salt, pepper and nutmeg. Add one cup of sliced roasted Brazil nuts to about a quart of squash.

## CREAMED ONIONS WITH BRAZIL NUTS

2 pounds small white onions      2 cups well seasoned white sauce  
    ¾ cup sliced Brazil nuts, roasted

Cook the onions in a small amount of water in a heavy covered utensil. When tender, drain and combine with the white sauce and one-half cup sliced Brazil nuts. Put into serving dish, and sprinkle the top with the remaining Brazil nuts. Brussels sprouts or broccoli may replace the onions.

## TOMATOES STUFFED WITH BRAZIL NUTS

1 tablespoon bacon fat or butter      Nutmeg      Salt and pepper  
1 tablespoon minced onion      6 whole Brazil nuts  
1 cup soft bread crumbs      6 tomatoes  
1 cup chopped Brazil nuts      1 green pepper

Heat the bacon fat or butter, add onion and cook three minutes. Add bread crumbs, chopped Brazil nuts and seasoning to taste. Hollow out tomatoes and stuff with above mixture. Place a Brazil nut on top of each. Bake in a hot oven 450 degrees F., about fifteen minutes until golden brown. Serve garnished with lettuce and slices of green pepper.

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## BRAZIL NUT STUFFING

2 minced onions      Salt and pepper  
½ cup melted butter      Sage or other herbs  
2 cups sliced Brazil nuts      8 cups soft bread crumbs

Mince onions and cook two minutes in the butter. Mix nuts and seasoning with bread crumbs and stir into butter. Cook two minutes more, stirring constantly. If a moist stuffing is desired, add a little water. This amount of stuffing is enough for a ten-pound turkey.

## BRAZIL SAUCE

½ cup butter      ½ cup sliced Brazil nuts  
    1 tablespoon lemon juice

Melt one tablespoon of the butter and brown the sliced nuts in it. When brown, add the remaining butter and lemon juice. Serve with broiled or fried fish.

## PIQUANT SAUCE

1 tablespoon chopped pickle      2 tablespoons chopped  
1 tablespoon chopped olives      roasted Brazil nuts  
½ cup chopped parsley      ½ cup mayonnaise

Mix all the ingredients together. Serve with fish, soft shell crabs or cold meat.

## SWEET POTATO CUTLETS

4 to 5 sweet potatoes      Nutmeg  
¼ cup butter      ½ cup cut Brazil nuts  
Salt, pepper      ¾ cup crushed Brazil nuts  
    Macaroni sticks

Scrub potatoes and boil in salted water until tender. Peel. Put through ricer and beat in butter, seasonings and cut Brazil nuts. Form into cutlet shapes and roll in crushed Brazil nuts. Put three-

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inch stick of macaroni in each cutlet and fry in deep fat, 395 degrees F., until brown on both sides. The cutlets may be baked in a hot oven 450 degrees F. instead of fried if they are dotted with butter.

### BRAZIL LUNCHEON CASSEROLE

2 tablespoons bacon fat    1 cup canned pea purée  
1 tablespoon minced onion    1½ cups chopped roasted Brazil nuts  
1 tablespoon chopped celery    1 egg, beaten  
½ cup milk    1 teaspoon salt  
¼ cup bread crumbs    ½ teaspoon nutmeg

Melt the fat, brown the onion and the celery in it. Combine other ingredients and add to the first mixture. Bake in a greased casserole in a moderate oven, 350 degrees F., 40 minutes. Serve with a cheese or tomato sauce.

### STUFFED GREEN PEPPERS

6 green peppers    Pepper  
1 can canned corn    ½ teaspoon sugar  
½ cup chopped Brazil nuts    1 teaspoon onion juice  
¼ teaspoon salt    1 cup buttered crumbs

Cut tops from green peppers and remove seeds and fibres. Mix corn and nuts with seasonings and fill peppers. Cover with bread crumbs, put in a baking pan, pour a little hot water around the peppers and bake 25 to 30 minutes in a moderate oven, 375 degrees F.

### GRILLED TOMATOES WITH SLICED BRAZIL NUTS

Select tomatoes of even size and cut in halves. Sprinkle each half with salt, pepper and paprika, dot with butter or minced bacon. Set under broiler flame and cook 3 minutes; then sprinkle thickly with sliced Brazil nuts and continue broiling until nuts are brown.

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## SALADS AND SANDWICHES

### BRAZILIAN POTATO SALAD

6 boiled potatoes, cut into cubes    Salt, pepper  
½ tablespoon grated onion  
1 cooked beet, cut into small cubes    Boiled dressing or mayonnaise  
3 small cucumber pickles, chopped fine    1 cup Brazil nuts, sliced  
Lettuce  
1 stalk celery, chopped fine    1 hard-cooked egg

Mix the potatoes, beet, pickles and celery, season with salt and pepper and grated onion. Moisten with boiled dressing or mayonnaise. Add half the sliced Brazil nuts. Chill. When ready to serve, arrange on lettuce and garnish with remaining sliced nuts and sliced hard cooked egg.

### CREAM CHEESE AND BRAZIL NUT SALAD

¾ cup cream cheese    ¼ cup crushed Brazil nuts  
¾ cup chopped celery    Lettuce or other salad  
2 tablespoons chopped olives    green French dressing  
Guava jelly

Mix cream cheese with chopped celery and olives and form into small balls. Roll each ball in chopped Brazil nuts. Mix lettuce with French dressing in a salad bowl and then arrange cheese balls alternately with cubes of guava jelly on top of dressed salad.

### BRAZIL NUT SALAD THEOPHILE

¾ cup sliced Brazil nuts    ¼ teaspoon salt  
1 small fresh pineapple, or 1 medium sized can of pineapple    Dash of curry powder  
1 strip pimento    Juice of 1 lemon  
½ cup heavy cream  
2 hard cooked eggs  
6 Brazil nuts, sliced

Slice nuts, shred pineapple and dice pimento. Mix salt, curry powder and lemon juice with cream.

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Arrange pineapple and nuts on a bed of lettuce. Pour dressing over and garnish with pimentos, sliced hard cooked eggs and sliced Brazil nuts.

### CREAM CHEESE, BRAZIL NUT AND JELLY SANDWICHES

12 slices bread	Butter
Cream cheese	Sliced Brazil nuts
Jelly	Lettuce

Trim the crusts from sliced bread. Spread alternate slices with butter and cream cheese. On top of each slice, spread with the cream cheese, sprinkle Brazil nuts liberally, dot with jelly, cover with a lettuce leaf and with slice of buttered bread.

### SAVORY SANDWICHES

$\frac{1}{2}$ cup mayonnaise	2 tablespoons minced
$\frac{1}{2}$ cup minced celery	pickles
$\frac{1}{2}$ cup sliced Brazil nuts	1 tablespoon chili sauce
	Buttered bread

Mix the mayonnaise with celery, Brazil nuts, pickles and chili sauce. Spread filling between slices of buttered bread from which the crusts have been removed.

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## DESSERTS

### OLD-FASHIONED CHOCOLATE PUDDING

2 tablespoons butter	4 teaspoons baking powder
$\frac{3}{4}$ cup sugar	$\frac{1}{4}$ teaspoon salt
1 egg, beaten	1 cup milk
1 teaspoon vanilla	3 squares chocolate
1 cup flour	1 cup coarsely chopped Brazil nuts
$1\frac{1}{4}$ cups fine, dry bread crumbs	

Cream the butter and sugar together and stir in beaten egg and vanilla. Mix flour, crumbs, baking powder and salt and add alternately with the milk to the first mixture. Blend in melted chocolate. Add Brazil nuts. Put in buttered mold, cover tightly and steam two hours. Serve with whipped cream or hard sauce.

### BRAZIL NUT PIE CRUST

$1\frac{1}{2}$ cups ground Brazil nuts	3 tablespoons sugar
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Mix the nuts with the sugar in an eight-inch pie plate. Press this mixture, using the palm of the hand, against the pie plate. Fill with a lemon, cream or custard filling and chill.

### LEMON FILLING

3 egg yolks	Juice of 3 lemons
1 can condensed milk (sweetened)	Grated rind of $1\frac{1}{2}$ lemons
	3 egg whites
	6 tablespoons sugar

Beat egg yolks, add milk, lemon juice and rind and mix well. Pour in filling on pie plate lined with Brazil nut pie crust. Cover with a meringue made by beating the egg whites and adding the sugar. Bake in a slow oven, 325 degrees F. just until the meringue is delicately brown. Chill two to three hours in the refrigerator.

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## Now It Is Easy To Crack The Toughest Nut!!



AMAZON NUTCRACKER

HERE IS a new nut cracker which *really* works. Try it and see how easily the shell will fall off, leaving the nut, itself, whole. Just raise the handle, insert the nut tightly and press down on the handle. The shell is automatically cracked before the nut meat can be crushed.

REVOLUTIONARY DESIGN —SIMPLE—QUICK—EFFICIENT

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AVAILABLE IN TWO FINISHES

STANDARD MODEL—Finished in green lacquer sold at most chain stores, hardware and department stores. If you cannot purchase one locally send 25c in stamps or money order to Brazil Nut Assn., 500 Fifth Ave., New York, N. Y. or to the manufacturer, The Oiljak Mfg. Co., Montclair, N. J.

DE LUXE MODEL—Finished in black enamel with chromium plated base and rivets and white nickel plated teeth. Available at department stores, hardware and house furnishing stores. Or send 75c to Brazil Nut Assn., 500 Fifth Ave., New York, N. Y. or to the Oiljak Mfg. Co., Montclair, N. J.

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### BUTTERSCOTCH SAUCE

2 cups granulated sugar  $\frac{1}{2}$  cup roasted or salted  
1 cup cream Brazil nuts, sliced

Put sugar in heavy frying pan and stir with wooden spoon over a low heat until melted. Add cream gradually. Stir until smooth. Serve hot over ice cream or cottage pudding. Sprinkle nuts over sauce after cream is served.

### CHOCOLATE SAUCE

2 squares chocolate 2 teaspoons vanilla or 1  
1 cup water teaspoon essence of mint  
2 cups sugar 2 tablespoons butter  
Salt  $\frac{1}{2}$  cup roasted Brazil nuts,  
sliced

Cut chocolate into five or six pieces and stir over direct heat with the water until smooth and thick. Add sugar and salt and stir until dissolved. Boil three minutes, add vanilla or mint and butter, add nuts and serve hot with ice cream, cottage pudding or shortcake.

### PHILADELPHIA NUT ICE CREAM

1 quart thin cream  $\frac{1}{4}$  teaspoon salt  
 $\frac{3}{4}$  cup sugar 1 teaspoon vanilla  
1 cup finely chopped sugared Brazil nuts

Mix ingredients and pack in salt and ice—one part salt to eight parts ice and freeze.

### SOUR CREAM PIE

1  $\frac{1}{2}$  cups sour cream  $\frac{1}{4}$  teaspoon nutmeg  
2 eggs 2 tablespoons flour  
1 cup sugar  $\frac{1}{2}$  cup chopped raisins  
 $\frac{1}{4}$  teaspoon cloves  $\frac{3}{4}$  cup chopped Brazil nuts  
 $\frac{1}{2}$  teaspoon cinnamon 1 teaspoon vanilla  
6 tablespoons sugar

Scald one cup of cream in a double boiler. Mix egg yolks, sugar, spices, flour and remaining cream

and add slowly to the hot mixture. Cook fifteen minutes. Add raisins, half cup of Brazil nuts and vanilla. When partly cooled, pour into baked pie crust. Cover with meringue made from stiffly beaten egg whites and sugar and the remaining Brazil nuts. Bake in a slow oven, 325 degrees F. until brown.

### ENGLISH PLUM PUDDING

1  $\frac{1}{2}$  pounds seedless raisins 1 cup suet, chopped fine  
2 ounces citron, cut fine 1 cup flour  
3 sour apples, chopped fine 1 teaspoon cinnamon  
1 cup fruit juice  $\frac{1}{2}$  teaspoon allspice  
Rind of 1 lemon  $\frac{1}{2}$  teaspoon ground cloves  
1 cup chopped Brazil nuts 1 teaspoon salt  
3 eggs  $\frac{1}{2}$  cup sugar  
1  $\frac{1}{2}$  cups dried bread 1 cup molasses  
crumbs

Soak fruits in fruit juice overnight, then add the remaining ingredients. Put in molds and cover tightly. Steam five hours. Serve with hard sauce.

### STEAMED CARROT PUDDING

1 pound flour  $\frac{1}{2}$  pound suet, chopped  
1 teaspoon salt  $1\frac{1}{2}$  pounds raisins  
1 teaspoon soda  $1\frac{1}{2}$  pounds currants  
2 teaspoons baking powder 2 eggs, beaten  
2 teaspoons each of cin-  $\frac{3}{4}$  cup molasses  
namon, cloves and  $1\frac{1}{2}$  cups light molasses  
mace  $\frac{1}{2}$  pound sliced roasted  
1 pound grated carrots Brazil nuts

Mix in the order given. Fill greased molds two-thirds full. Cover tightly. Steam five hours. This makes four small puddings, each of which will serve five persons.



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## COOKIES AND CAKES

### HERMITS

1/3 cup butter or other shortening 1/2 teaspoon soda  
1/2 teaspoon salt  
1 cup brown sugar 1/2 teaspoon cinnamon  
1 egg 1/4 teaspoon cloves  
1/3 cup sour milk 1/4 teaspoon nutmeg  
2 1/4 cups bread flour or 1/2 cup chopped Brazil nuts  
2 1/2 cups pastry flour 1/2 cup chopped raisins

Cream butter and sugar together. Add beaten egg and the milk and flour, sifted with the soda, salt and spices and mixed with the nuts and raisins. Chill and roll thin. Cut in rounds or fancy shapes and bake in a moderate oven, 350 degrees F., about 10 minutes. When cool, frost and sprinkle at once with sliced Brazil nuts.

### CREAM FROSTING

2 cups confectioner's sugar 1/2 teaspoon almond  
3 tablespoons or more cream flavoring  
1/2 cup sliced Brazil nuts

Sift sugar and stir in enough cream to make a smooth frosting. Add flavoring and spread on hermits. Sprinkle at once with sliced Brazil nuts.

### BRAZIL NUT WAFERS

2 tablespoons butter 2 tablespoons water  
1 1/2 cups brown sugar 1/4 cup flour  
1 egg 1 1/2 cups sliced Brazil nuts

Cream butter, stir in sugar, add egg and water. Add flour mixed with nuts. Drop by teaspoonfuls on a baking sheet, greased with unsalted fat or oil, at least two inches apart. Bake about seven minutes in a moderate oven, 325 degrees F., or until brown. Remove from oven, let stand half a minute and remove from baking sheet with a spatula. If last wafers get too hard to remove easily, return to the oven for a minute and then remove.

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## BRAZIL NUT MACARON COOKIES

2 egg whites 1/4 teaspoon salt  
1/2 cup sugar 1 cup ground Brazil nuts

Beat egg whites until foamy but not dry. Beat in sugar and salt gradually. Add ground nuts and drop by teaspoonfuls on an ungreased baking sheet. Bake in a moderate oven, 350 degrees F., 15 to 20 minutes, until light brown. Remove from pans at once.

### BRAZIL NUT CAKE

2 cups ground Brazil nuts 1/4 teaspoon salt  
6 eggs 1 cup sugar

Grind the nuts (1 1/2 cups of shelled nuts or about 1/2 pound) and mix with sugar and salt. Beat egg yolks until foamy and beat in sugar and nut mixture. Beat thoroughly and fold in beaten egg whites. Pour into 3 greased 8-inch layer cake pans. Bake in a moderate oven, 350 degrees F., for 30 minutes. Or pour mixture into a greased 8 1/2 inch tube pan or spring form and bake in a slow oven, 325 degrees F., for 20 minutes; raise the temperature to 375 degrees F. for 10 minutes and then decrease heat to 325 degrees F. for 30 minutes.

### BRAZIL FROSTING

2 egg whites, unbeaten 5 tablespoons water  
1 1/2 cups brown sugar, 1/4 pound cut or whole  
firmly packed Brazil nuts (3/4 cup  
Salt whole nuts)

Put egg whites, sugar, salt and water in upper part of double boiler. Beat with an egg beater until well mixed. Place over rapidly boiling water, beating constantly with egg beater and cook 7 minutes, or

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until frosting will stand in peaks. Remove from fire. Beat until thick enough to spread. Frost cake and decorate with whole or cut Brazil nuts. Cut nuts may be sprinkled on top of each frosted layer.

### BRAZIL NUT ICEBOX COOKIES

2 cups bread flour or  $\frac{1}{2}$  cup butter  
2 $\frac{1}{4}$  cups pastry flour 1 $\frac{1}{4}$  cups brown sugar  
2 teaspoons baking powder 1 egg  
Salt 1 cup chopped Brazil nuts  
1 $\frac{1}{2}$  teaspoons vanilla

Sift flour, baking powder and salt. Cream butter, add sugar and cream well. Add beaten egg, nut meats and vanilla. Add flour mixture. Shape in rolls, 1 $\frac{1}{2}$  inches in diameter. Wrap in waxed paper, place in refrigerator to chill. When cool enough to slice, cut very thin with a heated knife and bake in a hot oven, 425 degrees F., about 10 minutes.

### BROWNIES

1 egg 2 squares chocolate  
 $\frac{1}{4}$  cup melted butter  $\frac{3}{4}$  cup pastry flour  
1 cup granulated sugar or Salt  
1 $\frac{1}{2}$  cups brown sugar  $\frac{1}{2}$  teaspoon baking powder  
2 tablespoons water 1 cup cut Brazil nuts

Beat egg slightly and stir in melted butter. Stir in sugar and add water. Beat half a minute; add melted chocolate. Add nuts, flour, salt and baking powder which have been mixed together and add to first mixture. Bake in greased cake pan 25 to 30 minutes in a moderate oven, 325 degrees F. Remove from oven, cool slightly and cut into squares.

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### DATE AND NUT BARS

$\frac{3}{4}$  cup flour 1 cup ( $\frac{1}{2}$  package)  
 $\frac{1}{2}$  teaspoon baking powder sliced dates  
 $\frac{1}{2}$  teaspoon salt 2 eggs  
 $\frac{1}{2}$  cup chopped Brazil 1 cup brown sugar  
nuts

Mix and sift the flour, baking powder and salt. Mix the dates and nuts through the flour with the finger tips. Beat the eggs until light; beat in the sugar gradually. Stir in the dry ingredients, nuts and dates. Spread the mixture evenly over a shallow pan, well greased and dusted with flour. Bake in a moderate oven, 350 degrees F., for 30 minutes, or until the surface will spring back when pressed lightly with the forefinger. Cut into strips four inches long by one inch wide. The strips may be rolled in confectioner's sugar.

### FRUIT AND NUT FILLING FOR LAYER CAKES

1 cup chopped seedless  $\frac{1}{2}$  cup shredded coconut  
raisins 1 egg white, stiff-beaten  
 $\frac{1}{2}$  cup chopped Brazil nuts  
Currant jelly

Combine the raisins, nuts and coconut and fold them into the stiffly beaten egg white. Spread the layers of cake with a thin layer of currant jelly, then with a thick layer of this filling. Put sections together. Top the cake with boiled icing and garnish with large pieces of Brazil nuts.

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## CONFECTIONS

### BRAZIL NUT FUDGE

2 squares chocolate      1 cup crushed Brazil  
½ cup cold water            nuts, unblanched  
2 cups granulated sugar   1 cup cut Brazil nuts,  
2/3 cup milk                    blanched

Cut the chocolate into five or six pieces and put with the cold water into a heavy saucepan. Stir over a low fire until the chocolate is melted. Stir in the sugar and add the milk. Stir over the fire until the sugar is dissolved. Boil over a medium flame until the thermometer reads 228 degrees F. or until a soft ball will form when a little of the candy is dropped in hot water. Place pan in cold water and cool to 110 degrees F. or until lukewarm. Add ground nuts and stir until it begins to thicken and lose its shine. Pour into a wet pan upon which the cut Brazil nuts have been sprinkled. Cool and cut into squares.

### BRAZIL NUT BRITTLE

3 cups sugar                    2 cups sliced Brazil nuts  
½ teaspoon salt                2 tablespoons butter

Put 2 cups of the sugar and the salt in a heavy frying pan and stir over a hot fire until the sugar lumps. Lower fire and stir until the sugar melts. Add remaining sugar and nuts and stir until sugar dissolves. Add butter and pour onto greased baking sheet. Spread thinly.

### BRAZIL NUT THIN BRITTLE

1 cup brown sugar            ½ cup light corn syrup  
2 cups granulated sugar   ¾ cup water

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⅛ teaspoon salt                ¼ cup butter  
⅛ teaspoon soda                2 cups sliced Brazil nuts

Put the sugars, corn syrup and water into a saucepan and cook, stirring until the sugar is dissolved. Continue cooking, without stirring, until the temperature 300 degrees F. is reached. When tried in cold water it will become very brittle. Remove from fire, add salt, soda and butter and stir only enough to mix well. Add the nut meats and pour at once on a greased baking sheet or marble slab. Do not scrape the saucepan. Smooth out with a spatula. After about half a minute take hold of the edges of the candy and lifting it slightly, pull it as thin as possible. Break into irregular pieces.

### BRAZIL NUT PENCHE

3 cups brown sugar          1 teaspoon vanilla  
1 cup milk                        1 cup ground Brazil nuts  
1 cup cut Brazil nuts

Put the sugar and milk into heavy saucepan and stir until the sugar is melted. Boil over a medium flame until the temperature of 236 degrees F. is reached or until a soft ball is formed when a little of the mixture is dropped in cold water. Set pan in cold water, add vanilla and cool until lukewarm. Add ground nuts and stir until it begins to thicken and lose its shine. If too hard to stir, grease the hands and knead. Pour into a pan upon which the cut Brazil nuts have been sprinkled. Cool and cut into squares.

### SUGARED BRAZIL NUTS

1 pound unblanched          2 cups sugar  
Brazil nuts                        ½ teaspoon salt  
¾ cup water

Put the Brazil nuts, sugar and salt and water into a heavy frying pan and stir until the sugar is

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dissolved. Cook until the syrup will form a hard ball when tested in cold water. Remove from fire and work with a wooden spoon until the syrup sugars and separates from the nuts. Take out about half the sugar and stir the remainder with the nuts over a low fire until the nuts have taken up the sugar. Add the rest of the sugar gradually, stirring constantly, until it has all been taken up by the nuts. Remove from fire and shake until the nuts separate.

#### MAPLE BRAZIL NUT FUDGE

½ cup sweetened	¾ cup maple syrup
condensed milk	1 tablespoon butter
½ cup water	¾ cup Brazil nuts,
1 cup sugar	coarsely chopped

Thoroughly blend sweetened condensed milk, water, sugar and maple syrup. Put in a sauce pan, heat gradually to boiling point, stirring until the sugar is dissolved. Cook slowly, stirring frequently until the mixture will form a soft ball (238 degrees F.) when tested in cold water. Remove from fire, add butter, and cool in cold water. Beat until creamy, add nuts and pour into pan.

#### STUFFED PRUNES

Select large prunes, wash and steam for five minutes. Remove pits and replace with Brazil nuts.

#### STUFFED APRICOTS

Wash apricots and steam for five or six minutes. Press a Brazil nut into each apricot while the fruit is hot.

#### STUFFED DATES

If packaged dates are used it is not necessary to wash them. Remove pits or use pitted dates and press a Brazil nut into each date. Roll dates in granulated sugar.

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#### BRAZILIAN FRUIT SQUARES

1 package dates	¼ pound apricots
¼ pound Brazil nuts	1 tablespoon orange juice
¼ pound figs	1 teaspoon orange rind

Grated Brazil nuts or granulated sugar

Run dates, Brazil nuts, figs and apricots through the meat grinder. Knead orange juice and rind into the mixture. Roll with a rolling pin into a square sheet a quarter inch thick. Cut into squares and dip into grated Brazil nuts or granulated sugar.



**F**ROM DIS-  
TANT  
AMAZON  
JUNGLES  
come the deli-  
cately flavo-  
red Brazil  
Nuts, that now  
find so many  
adaptations in  
your daily  
menu.

**GROWING  
WILD ON  
GIANT  
TREES—**

they are found along the most distant tributaries of the mighty Amazon. These great trees bear large round pods with thick, tough, almost impregnable shells. Inside these pods are the nuts—anywhere from 30 to 40 in each—intricately packed by Mother Nature.

**AS THE PODS RIPEN THEY FALL**  
—to the ground where they are gathered and cut open. The nuts are then carried down the many streams—first in canoes, then motor-boats, and finally river steamers—to the main Amazon ports, Manaus and Para. Here they are loaded into ocean steamers for transport to many lands.

**TRULY A ROMANTIC JOURNEY  
MOST FITTING FOR SUCH TROPICAL  
DELICACIES.**

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