

# Country Parlour Pecan Vanilla Bean Balls

Father Mark A. Latcovich  
Rector - President  
St. Mary and Borromeo Seminaries

Place pecans on a cookie sheet and bake in a 350 degree oven for 10 minutes until brown. Remove pecans and place in stainless steel bowl. Stir in butter over the hot pecans – mix. Then sprinkle sugar gradually over the pecans to coat the mixture. Add salt to taste. Place nut mixture into refrigerator and cool for two hours. Scoop out ice cream and form into 2 ½- inch balls. Roll each ball into bowl of nuts to coat and then immediately place in the freezer until ready to serve. Balls can be placed on a cookie sheet or serving bowls. After balls are frozen, you can wrap them in plastic wrap to keep up to 4 weeks.

Dessert can be served as it is, or your favorite sauce can be added as a topping – see recipes below.

## Cocoa Supreme Sauce

Using a double boiler, melt one bar of dark bittersweet chocolate, whisk in a little cream for smoothness and add 3 tablespoons of Kahlua.



## NORTHEAST OHIO Catholic RECIPES

### Ingredients

**1 half gallon of vanilla bean ice cream**  
**1½ pounds of raw pecans (large pieces)**  
**¼ pound of salted butter**  
**¼ cup of sugar**  
**Salt**



## Bananas Foster Sauce

In a skillet, melt one stick of butter. Add one teaspoon of cinnamon and ½ cup of brown sugar into the melted butter. Add two tablespoons of orange marmalade. Cut two bananas into the mixture coating the fruit and cooking it for two minutes. Add ¼ cup of dark rum, flambé if desired, and pour on plated ice cream ball.