

Mother Eisenhower's Original Recipe For
"PUDDIN' AND PAUN HAAS"

Puddin'

1 ½ lbs. pork liver
1 ½ lbs. pork or beef heart
6 lbs. pork (pig heads are the best)

Cook meat until soft, then grind together, after which put in kettle and cook for 30 minutes, stir well so that it does not burn, then just before taking off add salt and pepper to taste, when cooked put in crock or pan. If not wanted too greasy, put in more lean meat than fat.

For serving, cut out amount needed, place in pan with a little water, bring to boil. If too greasy pour off melted grease. Fine over fried mush.

This "puddin" was a staple diet of the Eisenhowers when the boys were growing up.

Paun Haas

Take meat broth that puddin' meat was cooked in and bring to boil. Add 2 parts corn meal to 1 part buckwheat flour and bring broth to a boil until it is the consistency of corn meal mush, then when well cooked put in pans so it can be sliced when cold. When wanted, fry slices in skillet with grease. Add a little salt and pepper if wanted.

Paun Haas is very good eating especially in the winter. It is sometimes mistaken for scrapple but they are not the same.