

The Recipe Corner



Editor's Note: There are many "family" recipes that are passed from generation to generation that are never seen by outsiders. Many of these recipes would be enjoyed by others. This column has been established to present some of these recipes so others can enjoy them. The following recipe was originally published in the Trail Boss's Cowboy Cookbook, published by the Society for Range Management in 1985. This recipe is from the late Johneta Jackson, of the Peter V. Jackson Ranch, Harrison, Montana.

Grandma McLean's Coconut Fudge

Pete Jackson's grandmother, Lilla McLean, brought this recipe to Virginia City, Montana, as a young bride. She cooked it for Christmas treats. Coconut was a special treat then.

- 2 cups white sugar
- 2 cups coconut, shredded
- 2 tablespoons white Karo syrup
- 2 cups sour cream (minimum of 30% butterfat, best if 60% butterfat)
- 1 teaspoon vanilla
- 2 tablespoons butter

Mix first 4 ingredients in a heavy saucepan. Begin cooking on medium heat to keep from scorching, stirring well till all sugar is dissolved. Cook to a soft ball stage. Cool. Add butter and vanilla, beat until thick and creamy. Pour into the pan and cut into squares. A layer of milk chocolate spread over the squares makes a very good Mounds-type candy.