



To Order, call:
1-800-333-9354
or visit us online at
www.auntaggiede.com

PRSRT STD
US POSTAGE
PAID
CORPUS CHRISTI, TX
PERMIT NO. 1103

Aunt Aggie De's

P R A L I N E S

311 West Sinton St. • Sinton, Texas 78387



Holiday Ribbon may differ
from images shown.

Let's make life sweeter!

Merry Christmas

Aunt Aggie De's PRALINES



2021



TO OUR VALUED CUSTOMERS AND FRIENDS

You already know and love our pralines and other delicious treats, but we wanted to take this opportunity to introduce ourselves and share the story of how we came to be the new owners of a familiar Texas institution, Aunt Aggie De's Pralines!

As you may know, our factory was started in 1987 by Eleanor Harren, a mother, caterer and proud resident of Sinton, Texas, on her 55th birthday. Ms. Harren's delicious food was always well received, but the most popular treats were her pralines which she made using her Aunt Aggie (the family pronounces it Aga) De's secret, much-requested recipe. Rather than break a promise to her aunt to guard the cherished recipe, Ms. Harren set out to share these delicious treats with as many people as she could while building the sweetest company in Texas. We recently celebrated a double birthday: Ms. Harren's 89th and Agnes the Squirrel's 34th birthday this past weekend, as well as our company's 34th Anniversary. We are very proud to be able to continue the legacy Ms. Harren started years ago.

We have always been lovers of sweets and baking and have been huge fans of Aunt Aggie De's in particular since the first time we each tried one of Ms. Harren's delicious pecan pralines. For Molly, this happened at such a young age that she can't remember the first time she had an Aunt Aggie De's praline. Aunt Aggie De's and the Harren family have always been a part of her life, literally from birth, because she and both of her brothers were delivered by Ms. Harren's husband, Dr. Henry Harren. Her childhood home was the Harrens' first home in Sinton. Since she has always known and loved the Harren family (and especially Ms. Harren's candies) she naturally

jumped at the chance to be a part of the new leadership of Aunt Aggie De's. Melanie's story is a little different. She was introduced to Aunt Aggie De's pralines much later (sadly!) than Molly, but it was still love at first bite. As a big city girl, Melanie dearly remembers traveling with her now-husband, Joel, to his hometown of Sinton, where he bought her her first delicious Aunt Aggie De's praline. It was possibly the smartest thing he could have done, because she agreed to marry him soon after. Not saying the praline was why, but definitely not saying it wasn't.

Today, Aunt Aggie De's Pralines occupies two buildings in Sinton. Our factory where pralines and other goodies are still being made with the same loving attention to detail and using only the finest quality ingredients, just like when Ms. Harren first started her business, and our storefront at 311 West Sinton Street, where friendly faces are always ready to help customers find the perfect gift or just a sweet snack to enjoy. Please feel free to stop by to see us and our iconic mascot, Agnes, Texas's largest squirrel. If you are lucky, you might get to steal a moment with our founder, Ms. Harren, who still makes weekly visits to brighten our day and provide mentorship.

We are so proud of our store, our products, and the incredible legacy that we inherited from Ms. Harren and are continuing to build. We are so grateful to the customers who have loved our pralines and other sweets as much as we do, and we look forward to serving you soon! Stop by, give us a call or email, and check out our social media; we've got big things coming for you soon!

Let's make life sweeter!



▶ **THE PECAN AFFICIONADO'S DREAM COME TRUE**

Our pecan lover's tray is filled with two pounds of shelled pecans, crunchy pecan brittle, a jar of pecan praline sauce, a jar of hot fudge sauce and 15 assorted mini-pralines. Heaven!

(5 lbs 3 oz) B177 \$125



► **YEE-HAW!**

They say everything's bigger in Texas, and this bountiful basket lives up to its name—boasting three dozen large creamy original, chocolate, and chewy pralines, a jar of pecan praline sauce, and a jar of hot fudge sauce.

Pralines individually wrapped
(5 lbs 15 oz) B165 **\$135**



► **TASTY TEXAS TWO-STEP**

Two dozen original creamy and chocolate pralines fill this boot-shaped basket . . . This gift basket puts a little kick in anyone's two-step!

(3 lbs) B166 \$78



Signature Tube
of 12 Creamy
Original Pecan
Pralines

▶ **SIMPLE
SOPHISTICATION**

Our "famous" elegant gold tube is filled with a dozen creamy original pralines. Be the hit of the party with this gift of classic perfection.

Pralines individually wrapped

(1 lb 8 oz) S112 **\$40**





► **RED CHRISTMAS TUBE
OF EIGHT MINI-PRALINES**

This red holiday tube is filled with eight of our smooth creamy original mini-pralines—for a luscious little stocking stuffer.

Pralines individually wrapped

(8 oz) S108 **\$22**

► **'SANTA' TUBE
OF TWELVE LARGE PRALINES**

What 'sweeter' gift from Santa than twelve creamy original pralines in our beautiful cream Santa tube?!

Pralines individually wrapped

(24 oz) S107 **\$40**

► **'SANTA AGNES' TUBE
OF SIX LARGE PRALINES**

Six of our large creamy original pralines are nestled in this adorable tube highlighting Agnes in her Santa hat in all her charismatic glory! It's 12 oz of pure pecan candy delight.

Pralines individually wrapped

(12 oz) S107 **\$25**

Two-Layer
Creamy



Three-Layer
Creamy



Two-Layer
Chewy



Three-Layer
Chewy



They may look the same from the top but our three-layer box has another full row of pralines!



Two-and
Three-Layer
Gift Box
Creamy or
Chewy Pecan
Pralines

▶ ENJOY THE SMOOTH CREAMY TEXTURE OF OUR MOST POPULAR TREAT!

Each layer offers nine delicious pralines—chock full of plump pecans. Choose creamy original or chewy mini-pralines in a beautiful gold-wrapped box tied with a bright red ribbon. Ideal for sharing!

- Two-Layer Creamy** (18 count, 18 oz) \$119 **\$36** • **Two-Layer Chewy** (18 count, 18 oz) \$119 **\$36**
- Three-Layer Creamy** (27 count, 27 oz) \$127 **\$45** • **Three-Layer Chewy** (27 count, 27 oz) \$128 **\$45**



Old-Fashioned
Pecan Brittle



► **GO NUTS!**

Our Pecan Brittle is the pecan-lover's twist on peanut brittle! Enjoy two half-pound bags of crunchy pecan brittle in a reusable gold tin tied with festive holiday ribbon.

(1 lb) S116 **\$25**

► **OUR DELUXE
NESTED GIFT BOX**

Features a festive Santa Agnes, and is available in one of three options: 16 pieces of our buttery English toffee dipped in rich Belgian chocolate, eight chocolate covered chewies, or eight mini-pralines. For mini-pralines, choose creamy original, chewy, chocolate, coconut, or assorted.

5" x 5" x 2.5"

**16-Piece
Butter Pecan Toffee**

(14 oz) R126 \$27

**8 Chocolate Covered
Chewies**

(12 oz) R127 \$27

8 Mini-Pralines

(8 oz) R129 \$22

8 Piece Sampler

English butter toffee, creamy original pralines, chocolate pralines, and chocolate covered chewy pralines \$27





► **FOUR GREAT FLAVORS IN ONE!**

This mix of twelve creamy, chocolate, coconut and chewy mini-pralines (three each) is a perfect way to sample four of our favorites—for yourself or as an ideal gift.

(12 oz) S105 **\$25**

► **LUSCIOUS LONE STARS**

This popular gift is packed with a dozen of our smooth creamy original mini-pralines in a Texas-shaped package. Clearly the perfect gift to or from a proud Texan, and a great hostess gift as well!

(12 oz) S106 **\$25**





► **MINI-CHEWIES MEET BELGIAN CHOCOLATE**

We cover nine chewy mini-pralines with rich Belgian chocolate for a taste and texture combination that is pure heaven. You simply have to try these to experience this flavor sensation!

(12 oz) \$109 **\$30**



► **A TASTY TRADITION**

Buttery English toffee dipped in rich Belgian chocolate — it's not just a candy, it's an experience. 18 pieces of our crunchy pecan toffee are delivered in an elegant reusable gold box tied with a Christmas ribbon.

(14 oz) \$117 **\$30**



Eleanor's

Truly Transformative Sweet Potatoes

6 sweet potatoes

one-quarter tsp. cinnamon

2 tsp. sugar

one-half stick butter

6 oz. can frozen orange concentrate,
thawed but undiluted.

1 jar Aunt Aggie De's Pecan Praline Sauce.

Bake sweet potatoes at 350° for about an hour or until soft. Peel and mash potatoes. Stir in remaining ingredients and spoon into buttered casserole.

Bake casserole at 350° for 30 minutes. Pour half a jar of warmed praline sauce over top and spread evenly of casserole.

Give thanks, and serve.

BACK BY
POPULAR
DEMAND!



Pecan Praline
and Chocolate
Fudge Duo

► TWO FLAVOR FAVORITES IN ONE ELEGANT GOLD-EMBOSSSED BOX!

Back by popular demand, our rich Hot Fudge Sauce is perfect for pouring over ice cream, dipping strawberries, drizzling over crêpes or icing cakes and brownies. And our classic Pecan Praline Sauce is also decadently delicious over ice cream, or on brie, waffles, sweet potatoes and even cheesecake. Just be creative!

(22 oz) S114 **\$28**

All dessert toppings sold individually.

Pecan Praline Sauce 1 (12 oz) jar **\$8.95**

Hot Fudge Sauce 1 (12 oz) jar **\$8.95**

****New** Toffee Sauce** 1 (12 oz) jar **\$8.95**



recipe

Mimi's Heavenly Delight Trifle

- 1 1/2 Cups Whipping Cream
- 1 Jar Aunt Aggie De's Praline Sauce or Toffee Sauce (your preference)
- 1/2 Tsp Vanilla extract
- 1 Prepared, Unfrosted Angel Food cake (homemade or prepared box mix will work)
- 1/2 lb AADP English butter toffee

Whip cream until it starts to thicken. Add sauce and vanilla slowly and continue beating until thick. Cut cake into cubes. Crumble toffee into pieces. Divide cake cubes among serving bowls or cups. Layer cake with whipped cream and crumbled toffee. Refrigerate desserts for a minimum of 6 hours. Enjoy!

recipe

Sour Cream Apple Pecan Praline Muffins

- Whisk following dry ingredients in a small bowl:
 - 1 1/2 cups Flour
 - 2/3 cup Sugar
 - 1/4 tsp Baking Powder
 - 1/4 tsp Salt
 - 1/4 tsp Baking Soda
- Whisk following wet ingredients in large bowl:
 - 1 Egg
 - 5 Tbl Unsalted butter, melted
 - 1/4 cup Milk
- Add dry ingredients to the wet ingredients. Mix until combined.
- Fold in:
 - 1 diced apple
 - 1 jar Pecan Praline Sauce
- Spoon batter into muffin tins.

Let's make life sweeter!



recipe

Topping Ingredients:

- 1/4 cup Crisco
- 1/4 cup Flour
- 3/4 cup Sugar
- 1 Tbl Cinnamon
- Combine topping ingredients with a pastry cutter until crumbly.
- Top batter with topping. Bake for 1-8 minutes at 350



Just the Pralines, please!

▶ NO FRILLS . . . JUST GREAT TASTE DELIVERED IN OUR BIG BROWN BOX!

Choose creamy original, chocolate, chewy or coconut:

- Box of 24 (2) ounce pralines **\$55**
 - Box of 72 (2) ounce pralines **\$115**
- } Flavors available creamy, chocolate or chewy.

- Box of 100 mini-pralines:
- Wrapped (original creamy, chewy, chocolate or coconut) (B160) **\$115**
 - Unwrapped (original creamy or chocolate only) (B155) **\$100**



**BEST VALUE:
THE BASIC BROWN BOX**

MEET THE FAMILY!
Have you tried them all?



Creamy Original



Chewy



Chocolate



Coconut Chewy (no pecans)



Chocolate Covered Chewy

