

RECIPES



LEMON MERINGUE PIE

Makes two deep dish pies

3 1/2 cups Sugar
21 T. Cornstarch
4 1/2 cups Water

9 Beaten Egg Yolks
3 Dashes Salt

3 t. Grated Lemon Peel (make sure you have thoroughly washed the lemon first.)
6 T. Butter
1 1/4 c. Lemon Juice (squeezed from fresh lemons, or from *Real* brand lemon juice.)

Bake two pie shells (I'm a terrible pie crust maker, so I simply buy the frozen ones at the store) until golden brown. Don't forget to poke holes in the crust before cooking.

Separate 9 eggs, egg white in one bowl, egg yolks in the other. Beat the egg yolks and set aside.

Cook sugar, cornstarch and water until thick. Continuously stir the mixture until it thickens and turns an opaque clear color.

Add in egg yolks, quickly stirring into mixture.

Add 3 dashes of salt.

Add in lemon peel, butter and lemon juice.

Stir well until thoroughly mixed and let cool for 15 minutes.

Pour into pie shells and let cool completely.

To make the meringue:

9 Egg Whites
1 t. Lemon Juice
18 T. Sugar

Whip egg whites until peaks begin to form.

Slowly add in sugar, beating the egg whites all the time.

Add lemon juice and whip until peaks form and stiffen.

Put meringue on pies and form peaks with a spoon.

Place pies in preheated oven (450 degrees) for 1 minute or until tips of peaks turn golden brown. Remove from oven and chill for two hours.

Happy eating!