

## **LEMON MERINGUE PIE**

<b>Pastry shell</b>	<b>1 1/3 T. grated lemon rind</b>
<b><u>Filling:</u></b>	<b>4 T. lemon juice</b>
<b>1 1/2 C. sugar</b>	<b><u>Meringue</u></b>
<b>1/3 C. cornstarch</b>	<b>3 eggs whites</b>
<b>1 1/2 C. hot water</b>	<b>1/4 tsp. cream of tarter</b>
<b>3 T. butter</b>	<b>6 T. granulated sugar</b>
<b>3 egg yolks, slightly beaten</b>	<b>1/2 tsp. vanilla</b>

Make pastry shell of desired size and bake. Meringue: Beat egg whites and cream of tarter in med. bowl until foamy. Beat in sugar 1 T. at a time. Continue beating until stiff and glossy. Beat in vanilla. DO NOT UNDERBEAT. Set aside. Filling: Cook first three ingredients over moderate heat, stirring constantly, until mixture thickens and boils. Continue boiling for 1 minute. Slowly stir the hot mixture and add 3 egg yolks, slightly beaten. Boil 1 minute longer, stirring constantly. Remove from heat. Continue stirring until smooth. Blend in remaining ingredients (butter, lemon juice, and grated lemon rind). Pour into the baked pie shell and cover with meringue. Bake until a delicate brown at 400° F for 8–10 minutes. Serve as soon as cool.

*Becky Cleveland*

## **VANILLA SUGAR**

**2–6 vanilla beans      2 C. sugar**

Depending on how strong a taste you want, use from 2 to 6 vanilla beans. Split beans and remove seeds. Place in container with sugar for about 2 weeks.

*Marilyn McManimen*