

Recipes

ABC Pear Pie

I named this pie for the variety it features: Anjou, Bosc and Comice, all of which are perfectly in season at present. It is flavorful and not too sweet, even for breakfast.

Prepare your crust. (I always use the Cuisinart® Pâté Brisée recipe*, which is really easy as long as you have, well, a Cuisinart and plenty of butter. It keeps in the refrigerator for up to a week, and in the freezer for months. I find it efficient to make and freeze several at a time. Recipe follows. Important note: This pie crust dough must refrigerate for at least two hours prior to rolling out.)

* 3 pounds of pears, preferably Anjou, Bosc and Comice. Peeled and sliced in 2-3 inch chunks. Set aside in a large mixing bowl.

* 3 tablespoons melted butter

* ½ cup of brown sugar

* ¼ cup white granulated sugar

* ¼ cup raw, rolled oats

* 2 tablespoons of lemon juice

* 1 teaspoon vanilla

* ¼ teaspoon each of cinnamon, nutmeg and salt

* 2 tablespoons of Minute Tapioca

* Dash of liqueur (you can use Triple Sec or Grand Marnier, although I happened to have a pear eau de vie for which I will mourn when it's gone)

Add all ingredients to the pears and mix well. Let stand for 15 minutes. Preheat oven to 400 degrees while the pear and other ingredients are getting to know one another. Fill the pie shell and top with a lattice crust. Bake for approximately 45 minutes, or until the crust is golden and the filling is bubbly. Serves well hot, room temperature, or cold – especially when served with love.

Recipes

Glory's Sweet Potato Pie

This recipe comes from Glory Foods®. It is basic, easy and delicious. Nothing fancy here, just good pie. I prefer it chilled, and once again, recommend it as breakfast food.

- * 15 oz. can Glory Foods Sweet Potato Casserole (coupon available for multiple cans)
- * 3 tablespoons melted butter
- * 2 large eggs
- * 1 cup Sweetened condensed milk
- * 1 teaspoon Vanilla
- * 1 tablespoon cornstarch
- * Pieshell, uncooked

Preheat oven to 400 degrees. Set rack to center of the oven and place a cookie sheet on center rack. Combine all liquids (including eggs) in large mixing bowl. Blend in the cornstarch and mix. Add Glory Foods ® Sweet Potato Casserole, and mix thoroughly until smooth. Pour mixture into the pie shell. Place filled pie shell in the oven on the cookie sheet and bake for 10 minutes. Reduce heat in oven to 300 degrees and bake for approximately 40 minutes. Test the filling. The filling is cooked when the tip of a knife inserted in the center is clean when removed. Bake until filling is set. Remove from oven and allow to cool. (Options: Add a teaspoon of lemon juice, or a sprinkle of cinnamon, or nutmeg to the mixture.) Serve with love.

Recipes

Cuisinart® Pâte Brisée

- * 2 cups unbleached, all-purpose flour
- * 1 teaspoon table salt
- * ½ pound unsalted butter, cold and cubed
- * 4 tablespoons ice water

Place flour and salt in a Cuisinart® Food Processor fitted with the chopping blade. Process for 10 seconds. Add butter to work bowl and pulse until the mixture resembles coarse crumbs. Pour in water, 1 tablespoon at a time, and pulse until a dough is just forms. Note: you may not need to use all of the water. Form dough into 2 flat discs; wrap in plastic and refrigerate until ready to use.