

*Pies*

## A HANDY SPICE AND HERB GUIDE

**ALLSPICE** – a pea sized fruit that grows in Mexico, Jamaica, Central and South America. Its delicate flavor resembles a blend of cloves, cinnamon and nutmeg. USES: (Whole\_ Pickles, meats, boiled fish, gravies. (Ground) Puddings, relishes, fruit preserves, baking.

**BASIL** – the dried leaves and stems of an herb grown in the United States and North Mediterranean areas. Has an aromatic, leafy flavor. USES: For flavoring tomato dishes and tomato paste, turtle soup; also use in cooked peas, squash, snap beans; sprinkle chopped over lamb chops and poultry.

**BAY LEAVES** – the dried leaves of an evergreen grown in the eastern Mediterranean countries. Has a sweet, herbaceous floral spice note. USES: For pickling, stews, for spicing sauces and soup. Also use with a variety of meats and fish.

**CARAWAY** – the seed of a plant grown in the Netherlands. Flavor that combines the tastes of Anise and Dill. USES: For the cordial Kummel, baking breads, often added to sauerkraut, noodles, cheese spreads. Also adds zest to French fried potatoes, liver, canned asparagus.

**CURRY POWDER** – a ground blend of ginger, turmeric, fenugreek seed, as many as 16-50 spices. USES: For all Indian curry recipes such as lamb, chicken, and rice, eggs, vegetables, and curry puffs.

**DILL** – the small, dark seed of the dill plant grown in India, having a clean, aromatic taste. USES: Dill is a predominant seasoning in pickling recipes; also adds pleasing flavor to sauerkraut, potato salad, cooked macaroni, and green apple pie.

**MACE** – the dried covering around the nutmeg seed. Its flavor is similar to nutmeg, but with a fragrant, delicate difference. USES: (Whole) For pickling, fish, fish sauce, stewed fruit. (Ground) Delicious in baked goods, pastries and doughnuts, adds unusual flavor to chocolate desserts.

**MARJORAM** – an herb of the mint family, grown in France and Chile. Has a minty-sweet flavor. USES: in beverages jellies and to flavor soups, stews, fish sauces. Also excellent to sprinkle on lamb while roasting.

**OREGANO** – a plant of the mint family and a species of marjoram of which the dried leaves are used to make an herb seasoning. USES: An excellent flavoring for any tomato dish, especially pizza, chili con carne, and Italian specialties.

**PAPRIKA** – a mild, sweet red pepper growing in Spain, Central Europe and the United States. Slightly aromatic and prized for brilliant red color. USES: A colorful garnish for pale foods, and for seasoning Chicken Paprika, Hungarian Goulash, salad dressings.

**POPPY** – the seed of a flower grown in Holland. Has a rich fragrance and crunchy, nut-like flavor. USES: Excellent as a topping for breads, rolls, and cookies. Also delicious in buttered noodles.

**ROSEMARY** – an herb (like a curved pine needle) grown in France, Spain, and Portugal, and having a sweet, fresh taste. USES: In lamb dishes, in soups, stews and to sprinkle on beef before roasting.

**SAGE** – the leaf of a shrub grown in Greece, Yugoslavia and Albania. Flavor is camphoraceous and minty. USES: For meat and poultry stuffing, sausages, meat loaf, hamburgers, stews and salads.

**THYME** – the leaves and stems of a shrub grown in France and Spain. Has a strong, distinctive flavor. USES: For poultry seasoning, in croquettes, fricassees and fish dishes. Also tasty on fresh sliced tomatoes.

**TURMERIC** – a root of the ginger family, grown in India, Haiti, Jamaica and Peru, having a mild, ginger-pepper flavor. USES: As a flavoring and coloring in prepared mustard and in combination with mustard as a flavoring for meats, dressings, salads.

## Boston Cream Pie

In some parts of the country, chocolate cream pie is an open pie filled with chocolate cream and topped with whipped cream. But in Boston it is something else. It is a round, double layer cake with custard between the layers and chocolate frosting. A plain cake will do for the layers. But for the filling there must be a rich custard, and for the top, an elegant icing. This recipe was served in the Old Parker House in Boston from the day it first opened its doors.

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Two Egg Cake	1-3/4 cups cake flour
1/3 cup butter	2 teaspoons baking soda
1 cup sugar	1/2 teaspoon salt
2 eggs (well beaten)	1/2 cup milk

Cream butter, add sugar gradually and beat until light. Add eggs and beat thoroughly. Sift flour, baking powder and salt together. Add flour mixture alternately with milk. Bake in two greased 8-inch layer cake pans in 375°F oven about 25 minutes.

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Cream Filling	2 tablespoons cornstarch
1 cup milk (scalded)	1 egg
1/2 cup sugar	1 tablespoon butter
1/4 teaspoon salt	1/2 teaspoon vanilla

Combine sugar, salt, cornstarch and egg in top of double boiler. Gradually stir in milk. Cook over boiling water 5-10 minutes, stirring constantly until thickened. Add butter and vanilla. Stir until melted. Cool and spread between layers of Two-Egg Cake. Top with chocolate frosting.

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Chocolate Frosting	2 squares Baker's chocolate
2 tablespoons butter	1/4 cup light cream
1 cup powdered sugar	1/2 teaspoon vanilla

Melt chocolate and butter in top of double boiler over hot water. Add sugar and cream. Blend well. (Add sugar to make frosting thicker, cream to make it thinner.)

Judy Cobb

## Apple Cheese Crumb Pie

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Pie	Topping
4 tart apples (Granny Smith is good)	1/2 cup sugar
1/2 cup sugar	3/4 cup flour
1 teaspoon cinnamon	1/3 cup margarine
1 unbaked pie shell (9 inch)	1/2 cup sharp cheddar cheese (finely diced)

Pare and slice apples. Place in pastry lined pie pan (9-inch). Mix the first half cup sugar with cinnamon and sprinkle over apples. Sift the second half cup sugar with flour. Cut in margarine and cheese until crumbly. Sprinkle over the apples.

Bake in hot oven 400°F 40-50 minutes  
Serve hot with whipped cream.

(Topping ... Substitute 1 teaspoon cinnamon for cheese and you will have Apple Crumb pie instead, serve with ice cream.)

Contributor Unknown

## Apple Pie My Eye (Mock Apple Pie)

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14 soda crackers	1-1/2 cups water
1-1/2 cups sugar	1-1/2 teaspoons cream of tartar

Cook sugar, water, cream of tartar together to make syrup. Crumble crackers into unbaked pie shell. Pour syrup over crackers. Sprinkle with cinnamon, dot with butter. Add top pie crust.

Bake 350°F 25-30 minutes

Marilyn Hess

## Chocolate Pie

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Filling (Mix in Saucepan	3 egg yolks
1 cup sugar plus 3 tablespoons flour (mixed)	5 tablespoons cocoa
1 teaspoon vanilla	2 Six ounce cans Carnation milk (blended with 1/2 cup water)

Combine all filling ingredients (except vanilla) in saucepan. Cook over low heat, stirring constantly until thickened. Set aside to cool. Add 1 teaspoon vanilla. Pour into 1 baked pie shell.

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Meringue	3 egg whites
1/4 teaspoon cream of tartar	6 teaspoons sugar
1 teaspoon vanilla	

Beat 3 egg whites with 1/4 teaspoon cream of tartan, 6 tablespoons sugar, and 1 teaspoon vanilla. Beat until thick. Add meringue to top of pie. Bake 350°F until brown.

Genny Ross

## Foolproof Meringue

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Mix  
1 tablespoon cornstarch  
2 tablespoons sugar  
1/2 cup water  
Cook together until clear..  
Set aside.

Add a pinch of salt to 3 egg whites. Beat until foamy or standing in peaks, at which time you add the first mixture and continue beating until creamy. Add 6 tablespoons sugar gradually while beating. Continue beating until standing in peaks. Spread on pie and bake 30 minutes at 325°F until golden brown.

## Pumpkin Pie

Fifty years after Columbus discovered America, the pumpkin (the Indians call it pompion) found its way to Europe, where it was called "Turkish cucumber" for the reason that it spread to Middle Europe through Turkey. The Pilgrims stewed pompion and mixed it with Indian meal to make bread. Eventually somebody thought of making a pie.

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1 unbaked 9-inch pastry shell	1/2 teaspoon salt
2 cups canned pumpkin	3/4 teaspoon nutmeg
1 can Sweetened Condensed Milk	3/4 teaspoon ginger
1 egg	1-1/4 teaspoon cinnamon

Mix all ingredients. Pierce bottom and sides of pie shell. Pour in filling.

Bake at 425°F 10 minutes

Bake at 375°F 45-50 minutes longer

(Done when knife inserted in middle comes out clean.) Cool, refrigerate for at least 1 hour.

Judy Cobb

Note: Use one extra large and one regular can pumpkin, double the rest of the ingredients, and you will have two extra thick pies.

## Cracker Pie

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4 egg whites	1 cup shopped nuts
20 soda crackers	1 teaspoon vanilla
3/4 teaspoon baking powder	1/2 cup sugar

Beat egg whites stiff. Add vanilla, baking powder and sugar. All rolled cracker crumbs and nuts. Bake in buttered pie pan 325°F for 15 minutes. When cool cover with whipped cream and serve.

Marilyn Hess

## Mississippi Mud Pie

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First Layer 24 Oreo Cookies (crushed) 1/4 cup melted butter	Mix together & press into oblong pyrex dish. Freeze
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Second Layer 1/3 cup Amaretto 1 quart coffee ice cream (softened)	Mix together. Put on top of first layer. Freeze.
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Third Layer 2 squared unsweetened chocolate 2/3 cup sugar 1 teaspoon	Melt chocolate squares. Add rest of ingredients. Cook until it becomes thick sauce. Cool and pour over ice cream layer. Freeze.
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Fourth Layer 1 cup whipping cream 1/4 cup powdered sugar (sifted) 2 tablespoons Amaretto Slivered, toasted almonds	Whip cream until thick, blend in sifted powdered sugar and Amaretto. Spread over chocolate layer. Top with almonds.
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Pat Jordan

## Ice Cream Pie

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Press into pie dish 1/3 cup peanut butter	1/3 cup Karo syrup 2 cups Rice Krispies
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Put any flavor ice cream on for filling. Rocky Road is good. Garnish with shaved chocolate. Strawberry is nice with fresh strawberry slices. Put in freezer until 20 minutes before serving. Take out so you can slice pieces easily.

Ann Peterson

## Pie Crust

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4 cups flour	1/2 cup water
1 tablespoon sugar	1 tablespoon vinegar
Scant 2 teaspoons salt	1 egg
1-1/4 cup Crisco	

Mix flour, sugar, salt. Cut in Crisco. Beat egg, add vinegar and water. Mix. Store in refrigerator (will keep a month). Recipe can be doubled. Makes 5 or 6 crusts.

Marilyn Hess

## Arkansas Traveler

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This recipe is from my husbands Aunt. They used to use this for picnics, and church socials because it traveled so well.

4 eggs (lightly beaten until just blended using a wire wisk.)	1/2 pound dried peaches
1/2 cup sugar	1 tablespoon flour
	2 cups milk

Cook dried peaches and drain. Mash peaches. Stir in 1/2 cup sugar and cool. Put peach mixture in bottom of pie shell. Pour custard (egg) mixture over peaches. Dot with butter. (May substitute with Egg Beaters.)

Bake 425°F for 15 minutes  
Reduce to 350°F for 45 minutes more  
Done when knife comes out clean.

Marilyn Hess

“Only Irish coffee provides in a single glass all four essential food groups: alcohol, caffeine, sugar and fat.”

Alex Levine