

BEST-EVER LEMON PIE

1 BAKED DEEP PIE SHELL
1 ¼ CUPS SUGAR
6 TABLESPOONS CORNSTARCH
2 CUPS WATER
1/3 CUP LEMON JUICE (FRESH MUCH THE BEST!)
3 EGGS SEPARATED
3 TABLESPOONS BUTTER
1 ½ TEASPOONS LEMON EXTRACT
2 TEASPOONS VINEGAR

Mix sugar and cornstarch together in top of double boiler. Add the two cups of water. In separate bowl, combine egg yolks with juice and beat. Add to double boiler mixture. Cook until thick over boiling water for 25 minutes. (This eliminates starchy taste.) Add lemon extract, butter, and vinegar and stir thoroughly. Pour into deep pie shell and let cool. Cover with meringue and brown in oven. (See below.)

NEVER-FAIL MERINGUE

(This meringue cuts beautifully and never gets sticky.)

1 TABLESPOON CORNSTARCH
2 TABLESPOONS COLD WATER
½ CUP BOILING WATER
3 EGG WHITES
6 TABLESPOONS SUGAR
1 TEASPOON VANILLA
PINCH OF SALT

Blend cornstarch and cold water in a saucepan. Add boiling water and cook, stirring until clear and thickened. Let stand until completely cold. Meanwhile, with electric beater at high speed, beat egg whites until foamy. Gradually add sugar and beat until stiff, but not dry. Turn mixer to low speed, and add salt and vanilla. Gradually beat in cold cornstarch mixture. Turn mixer again to high speed, and beat well. Spread meringue over cooled pie filling. Bake at 350 degrees for about 10 minutes.