

and bake about 35 min. longer, or until crust is lightly browned.

5. Serve warm with whipped cream, if desired. *One 9-in. pie*

Fresh Peach Pie—Follow recipe for *Fresh Peach-Plum Pie*, increasing peaches to 4 cups and omitting plums. Omit almond extract. Decrease sugar to 1¼ cups.

Fresh Plum Pie—Follow recipe for *Fresh Peach-Plum Pie*, increasing plums to 5 cups and omitting the peaches. Omit almond extract. Decrease sugar to 1 cup; add ¼ cup firmly packed dark brown sugar. Decrease lemon peel to ½ teaspoon.

Lattice-Top Cherry Pie

Pastry for 1-crust 9-in. pie

- 4 cups halved, pitted fresh tart red cherries
- 1½ cups sugar
- 5 tablespoons flour
- ½ teaspoon salt
- ¼ to ½ teaspoon almond extract
- 2 tablespoons butter or margarine
- Almond Hard Sauce (see recipe)

1. Line pie pan with pastry; set aside.
2. Toss cherries with sugar, flour, and salt; turn into unbaked pastry shell and sprinkle with extract; dot with butter or margarine.
3. Bake at 450°F 10 min.; reduce heat to 350°F

and bake about 45 min. longer. Cool.

4. Force Almond Hard Sauce through pastry bag and No. 2 star tube in long strips to form a crisscross design over top of pie. *One 9-in. pie*

Note: Fresh dark sweet cherries may be substituted for tart red cherries; decrease sugar to 1 cup.

Almond Hard Sauce—Cream ⅔ cup butter or margarine and 1 teaspoon almond extract together. Add 2 cups confectioners' sugar and ¼ teaspoon salt gradually, mixing well after each addition. Beat in 2 teaspoons cream. Chill thoroughly before using.

Strawberry-Sour Cream Pie

Pastry for 1-crust 9-in. pie

- 1 qt. ripe strawberries, cut in halves
- 1¼ cups sugar
- 1 cup flour
- ¼ teaspoon salt
- 1 cup dairy sour cream
- 2 tablespoons sugar

1. Line pie pan with pastry; set in refrigerator until thoroughly chilled.
2. Turn strawberries into chilled pastry shell.
3. Blend next three ingredients together; gradually add to sour cream, mixing well. Spoon sour cream mixture over strawberries; sprinkle with remaining sugar.

4. Bake at 450°F 10 min.; reduce heat to 350°F and bake 30 min. longer, or until topping is lightly browned.

5. Remove to cooling rack; cool. *One 9-in. pie*

Pastry for 2-Crust Pie

- 3 cups flour
- 1 teaspoon salt
- 1 cup lard, chilled
- 5 tablespoons cold water

1. Blend flour and salt together in a bowl. Cut in lard until pieces are the size of small peas.
2. Sprinkle cold water, a teaspoon at a time, over mixture, while stirring with a fork until dough is just moist enough to hold together. Work quickly and do not overhandle.
3. Shape one-half of the pastry at a time into a ball and flatten on a lightly floured surface. Roll into a round about ⅛ in. thick and 1 in. larger than over-all pan size; slit in several places; fold in half and set aside.
4. Roll out second half and fit into pie pan. Add filling; moisten edge of pastry with water; carefully place top crust over filling. Press edges to seal; fold extra top pastry under bottom pastry; flute edge or complete as desired.
5. Bake as directed. *Pastry for 2-crust pie*

Pastry for 1-crust 8- or 9-in. Pie—Follow directions for *Pastry for 2-Crust Pie*, using one-third or one-half recipe. Or use a pie-crust mix.

SAUCY RIBS

The secret? The old-time flavor of Open Pit Barbecue Sauce!

1. **Parboil** and drain 3 to 4 pounds spareribs. (Serves 4 to 5 people.)
2. **Brush** ribs with Open Pit Barbecue Sauce. Rich and tomato-y Open Pit Regular, or new Open Pit Smoky—the sauce with real hickory smoke in it.
3. **Grill** over glowing coals until browned and glazed, turning often and brushing with more Open Pit Barbecue Sauce. (Open Pit is just right for basting because it's thick. Won't dribble off like thin, watery sauces.)
4. **Enjoy** that old-time barbecue flavor! Open Pit Barbecue Sauce does great things for chicken and hamburgers, too. Regular or new Smoky. Terrific!



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