



The long Labor Day week end is a time for men to demonstrate their mastery of outdoor cooking—weather permitting—with “fancy” work by the more versatile ladies of the court.

Full-of-Flavor Apple Pie

CONVENIENCE  FOOD RECIPES

TO PREPARE: 10 MIN. TO BAKE: 50 MIN.

Butter Pastry for 2-Crust Pie

- 2 No. 2 cans (about 5 cups) sliced apples (sugar and water added)
- 2 tablespoons lemon juice
- ½ cup firmly packed brown sugar
- 2 tablespoons flour
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ¼ teaspoon salt
- 2 tablespoons butter

1. Prepare Butter Pastry for 2-Crust Pie; use a 9-in. pie pan. Set aside.
2. Put apples into a large bowl. Sprinkle lemon juice evenly over apple slices and toss gently.
3. Mix together the brown sugar, flour, cinnamon, nutmeg, and salt. Toss gently with the apples. Turn mixture into pastry shell, heaping slightly at the center. Dot with the butter.
4. Complete as directed in Butter Pastry for 2-Crust Pie.
5. Bake at 450°F 10 to 12 min. Reduce heat to 350°F and bake 30 to 40 min., or until crust is lightly browned. Serve warm or cool. If desired, serve with ice cream. One 9-in. pie

Butter Pastry for 2-Crust Pie

TO PREPARE: 20 MIN.

- 1¾ cups sifted flour
- 1 tablespoon sugar
- ¼ teaspoon salt
- ¼ cup butter
- 4 to 6 tablespoons cold water

1. Set out a 9-in. pie pan.
2. Sift together into a bowl the flour, sugar, and salt.
3. Cut in the butter with a pastry blender or two knives until pieces are the size of small peas.
4. Sprinkle water over dry ingredients, about 1 teaspoon at a time. Blend with a fork after each addition until dough can be gathered easily into a ball. Divide pastry into halves and shape into two balls. (Dough may be wrapped in waxed paper, moisture-vapor-proof material, or aluminum foil, and stored in refrigerator until ready to use.)
5. For top crust, flatten one ball of pastry on a lightly floured surface. Roll from center to edge into a round about ⅝-in. thick and about 1 in. larger than pie pan. With a knife or spatula, loosen pastry from surface wherever sticking occurs; lift pastry slightly and sprinkle flour underneath. Slit pastry in several

- places with a knife to allow steam to escape during baking. Gently fold in half.
6. For bottom crust, roll as for top crust. Loosen one-half of rolled pastry and fold over other half. Loosen remaining part and fold in quarters. Gently lay pastry in pan and unfold it, fitting it to the pan without stretching. Trim around edge of pan with scissors or knife. Do not prick.
7. Fill as directed in Full-of-Flavor Apple Pie.
8. Moisten edge of pastry shell with water for a tight seal. Carefully arrange top crust over the filling. Gently press edges to seal. Fold the extra top pastry under bottom pastry. Flute edges or press them together with a fork.
9. Bake as directed in Full-of-Flavor Apple Pie.

Butter Pastry for 1-Crust Pie

- Prepare one-half Butter Pastry for 2-Crust Pie; use 9-in. pie pan. Roll out pastry about 2 in. larger than over-all size of pan. Prick bottom and sides of shell thoroughly with a fork. (Omit pricking if filling is to be baked in shell.) Bake at 450°F 10 to 12 min., or until crust is light golden brown. Remove from oven and set aside to cool.

French Apricot Tart

CONVENIENCE  FOOD RECIPES

For a stylish dessert that's typically French and incomparably flavorful serve this delicate tart. It's fancy; it's fabulous; and it's made in practically no time at all.

TO PREPARE: 25 MIN.

- Butter Pastry for 1-Crust Pie (use 9-in. pie pan)
- 2 No. 2½ cans whole, peeled apricots, drained (reserve sirup)
- ¼ cup strawberry preserves
- 2 drops red food coloring
- 1 cup apricot preserves

1. Prepare pastry; bake and cool.
2. Remove and discard pits from drained apricots, leaving apricots intact.
3. In a small saucepan over low heat, melt the strawberry preserves with 1 tablespoon of the reserved apricot sirup and red food coloring. Cool slightly. (Remaining apricot sirup may be used in other food preparation.)
4. When pastry shell is cooled, spread the apricot preserves carefully on bottom of pastry. Place whole apricots on preserves in the pastry shell. Spoon glaze over apricots; set in refrigerator to chill and to allow red glaze to thicken slightly before serving. One 9-in. tart