

## Family Weekly Cookbook

### Vineyard Pie

Pastry for 2-crust 9-in. pie  
 2 cups dark seedless raisins  
 1½ cups white grape juice (nonsparkling)  
 ½ cup sugar  
 1 cup apple cider  
 3 tablespoons cornstarch  
 ¼ teaspoon salt  
 3 tablespoons butter or margarine  
 ½ teaspoon grated lemon peel  
 1 tablespoon lemon juice

1. Line pie pan with pastry. Roll out remainder for top crust, cut slits, and fold. Set aside.
2. Combine raisins and grape juice in a saucepan. Bring to boiling, reduce heat, and simmer 5 min. Add sugar and stir until dissolved.
3. Blend cider with the cornstarch and salt. Stir into the raisin mixture. Bring to boiling and boil 1 to 2 min., stirring constantly.
4. Remove from heat. Add butter or margarine, lemon peel, and lemon juice; blend well. Cool slightly.
5. Turn filling into the unbaked pastry shell. Moisten edge of pastry with water, carefully place top crust over filling, and press edges to seal. Fold extra top pastry under bottom pastry and flute edge. Brush top with cream and sprinkle lightly with sugar.
6. Bake at 450°F for 25 to 30 min., or until pastry is golden brown. Serve warm topped with pastry cutouts.

One 9-in. pie

*Pastry Cutouts*—Use a cookie cutter or waxed paper pattern to make decorative pastry cutouts, such as grape leaves (see photo). Allow one cutout for each serving. Roll pastry ¼ in. thick and cut out desired shapes. Transfer to baking sheet and bake at 450°F for 8 to 10 min., or until light golden brown. Cool.

### Cranberry Ice

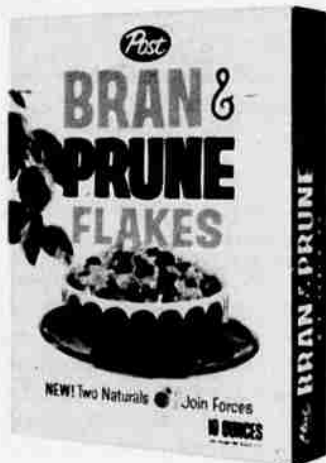
4 cups (1 lb.) cranberries  
 2 cups water  
 2 cups sugar  
 2 teaspoons unflavored gelatin  
 1½ cups water  
 ½ cup orange juice  
 2 teaspoons grated lemon peel  
 ¼ cup lemon juice

1. Rinse the cranberries (discarding imperfect berries) and drain. Cook in 2 cups water until skins pop.
2. Force cranberries through a sieve or food mill. Immediately stir a mixture of sugar and gelatin into hot pulp until sugar is dissolved.
3. Blend in remaining ingredients; pour into chilled refrigerator tray. Freeze until mixture is firm (2 to 3 hrs.), stirring 2 or 3 times.
4. Serve in chilled sherbet cups.

1 qt. Cranberry Ice

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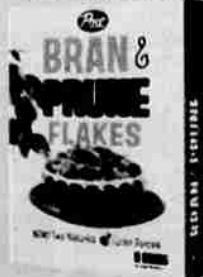


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