

Joan's Apple Pie

This is my family's favorite pie recipe.
It's from our neighbor on Cleveland Rd, Gwen Wilson.

Mom's Recipe for Apple Pie

Pastry for 2 crust pie

- 1 C sugar
- 2 T flour
- 1 t cinnamon
- ¼ C orange juice
- ¼ C lemon Juice (use a T or two less)
- 3 T dark karo
- ¼ C melted butter
- 6-8 Granny Smith apples (don't substitute any other apple)



Mix all together and put into pastry lined glass pie dish and top w/ pastry. Bake 30 minutes on oven rack then put cookie sheet under pie and bake another 10 to 20 minutes. Keep a close watch on the pie the last 10 minutes or so and put a foil tent over pie if it begins to color too quickly. Pie is done when filling begins to bubble and knife inserted in apples glides through smoothly.

Topping

- ¼ c brown sugar
- 2 T flour
- 3 T dark Karo
- 2 T soft butter
- ¼ C chopped nuts (chop, do not chop too finely)

Mix all together put on pie when apples are tender. Bake 3-5 minutes more until topping bubbles.

Here's what's cookin'
Salad Dressing
Recipe from the Kitchen of Hazel

1 T sifted flower
1 T melted butter
¼ C sugar
1 egg
¾ C pineapple juice
Dash salt
½ pt whipping cream

Melt butter and mix with flower and salt.
Add 1 T sugar and egg yolk.
Blend.

Beat egg white foamy and add 1 T sugar.
Beat to medium.
Gently fold into egg yolk mixture.

Add pineapple juice which has been heated lukewarm.
Cook over double boiler till thick.
Simmer.

When cool, add to whip cream.

Frieda's Roast Beef Basting

[The covered pan may keep moisture in so it doesn't need basting.]

2 C water
1 T salt
1 t sugar
1 stalk stripped diced celery
1 dry onion
1 strip garlic
½ t pepper
½ t curry powder
¼ t mace
½ t rosemary
½ t thyme

Today I also tried roasting it 2 hours per pound, but maybe it'll be dry.

Dad likes it VERY well done, so I always kept the roast in ½ hours per pound at 275. It's a good idea to roast it a day ahead, slice it when cool, then reheat for serving sliced in the gravy.

Today I tried it in a covered pan in the oven, and it didn't get as dark on the outside.

It has a tendency to LOOK burned.