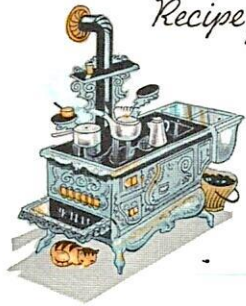


Here's what's cookin' Lemon Meringue Serves 10 pie

Recipe from the kitchen of _____



4 tbs. Cornstarch

$\frac{1}{4}$ tsp. salt

1 c sugar $1\frac{1}{2}$ c H₂O

3 eggs seperated

2 tbs. Butter or marg

5 tbs. lemon juice

6 tbs. sugar - heat $\frac{1}{2}$ egg whites slowly
" " " "

1 bked pie shell - 9 or 10

mix cornstarch sugar $\frac{1}{2}$ c and salt in
top of double boiler. Slowly stir in H₂O
Stir constantly over boiling H₂O till thickened

Cover. Cook 10 min. Beat egg yolks slightly
mix \bar{c} $\frac{1}{2}$ c sugar. Stir in small amt
of hot mix; at once stir back into
remaining hot mixture. Cook & stir 2 min.
more. Remove from heat, gently stir
in butter & lemon juice. Cool. Pour into
pie shell. Cover \bar{c} meringue. Sealing
it to edge. Bake in 325° for 15 min
cool at room temp