



Lucrative Lemon Pie

Heat oven to 350°F. Pulse graham crackers and almonds together using food processor. Stir with sugar and melted butter.

Mixture will be thick and sandy.

Bake the pie crust for 8 min.

 Whisk sweetened condensed milk, lemon juice and egg yolks together.

Pour in the crust while still warm.

Bake pie for 20 min.

Slightly jiggly center. Allow it to cool on a rack then cover and chill for 1 hour.

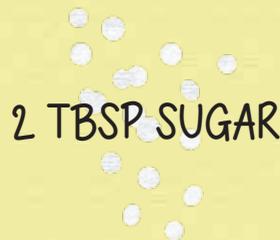
Garnish as desired



11 GRAHAM CRACKERS



2 TBSP BUTTER



2 TBSP SUGAR



1/3 CUP FLOUR



4 LEMONS

Beloved

1/2 TSP CINNAMON

1/4 TSP SALT

1/3 CUP FLOUR

1 TBSP BUTTER

Heat oven to 375°F. Mix sugar, cornstarch, cinnamon, and salt together. Sprinkle over blueberries. Pour berry mixture onto the crust.

For better taste, dot with butter. For the classic look use remaining pastry to weave the lattice top.

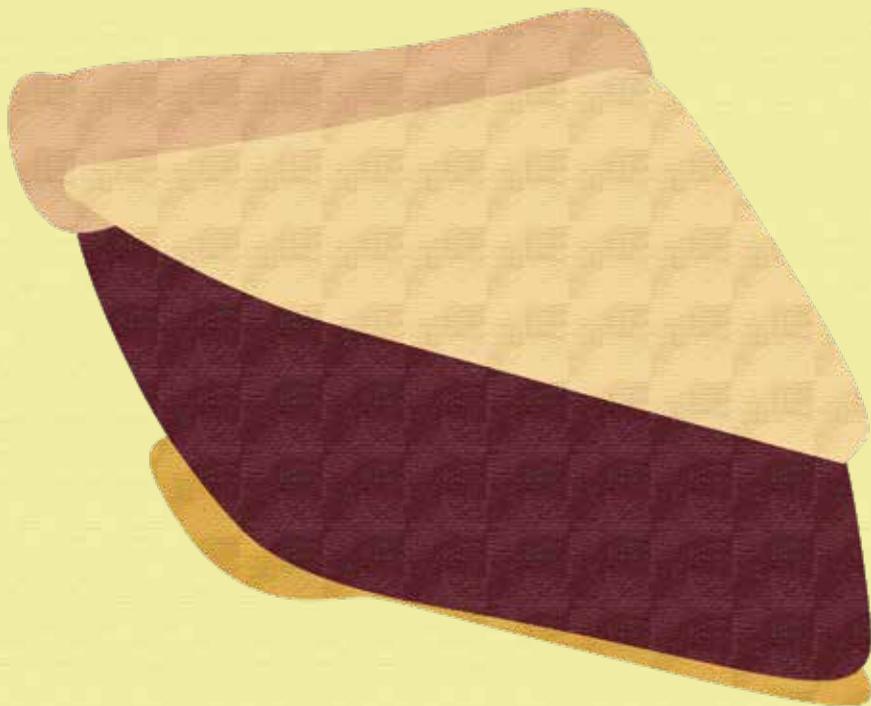
Bake the pie for 50 min. or until golden brown

If storing the pie at room temp. make sure to cover it and refrigerate it after 2 days.

The pie lasts in the fridge for 5 days.

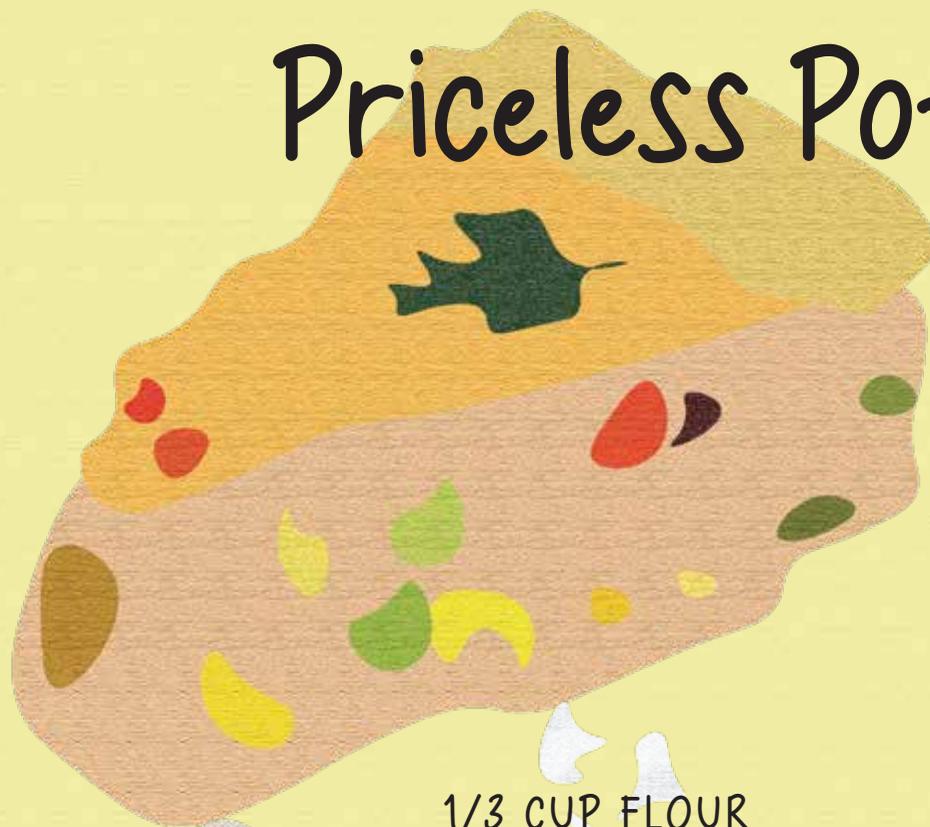
Fresh blueberries are best.

4 CUPS BLUEBERRIES

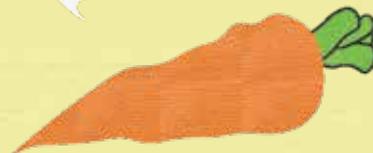


Blueberry Pie

Priceless Pot Pie



1/3 CUP FLOUR



2 CUPS VEGGIES

1/2 TSP SALT



1/3 CUP BUTTER

1/4 TSP PEPPER



Heat oven to 425°F. Melt butter in saucpan, adding onions. Cook for two minutes. Gradually stir in broth and milk until bubbly.

For best results stir gradually. The batter should be thick.

For more fluff add a tad more flour

Stir in the chicken and pre-cut vegetables.

Then add the mixture to the crust-lined pan.

Add top crust, sealing edges and cutting slits

In the top crust.

Bake for about 35 min.

Look for golden brown crust. Last 15 min. of cooking, cover edges with foil, prevent excessive browning.

Let it stand for 5 min.



Variations

Use any veggies you want

Olive oil is the best, but any oil will do



1/2 TSP SALT



1/2 TSP NUTMEG



1/3 CUP BUTTER

Heat oven to 425°F. Whisk pumpkin puree, condensed milk, ginger, nutmeg and salt.

You know it is well combined once smooth.

Pour the mixture into the crust. Bake for 15 min. Then change oven temp to 350°F.

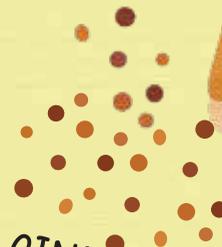
YIELD The pie is done once an inserted knife is clean. Let the pie cool.



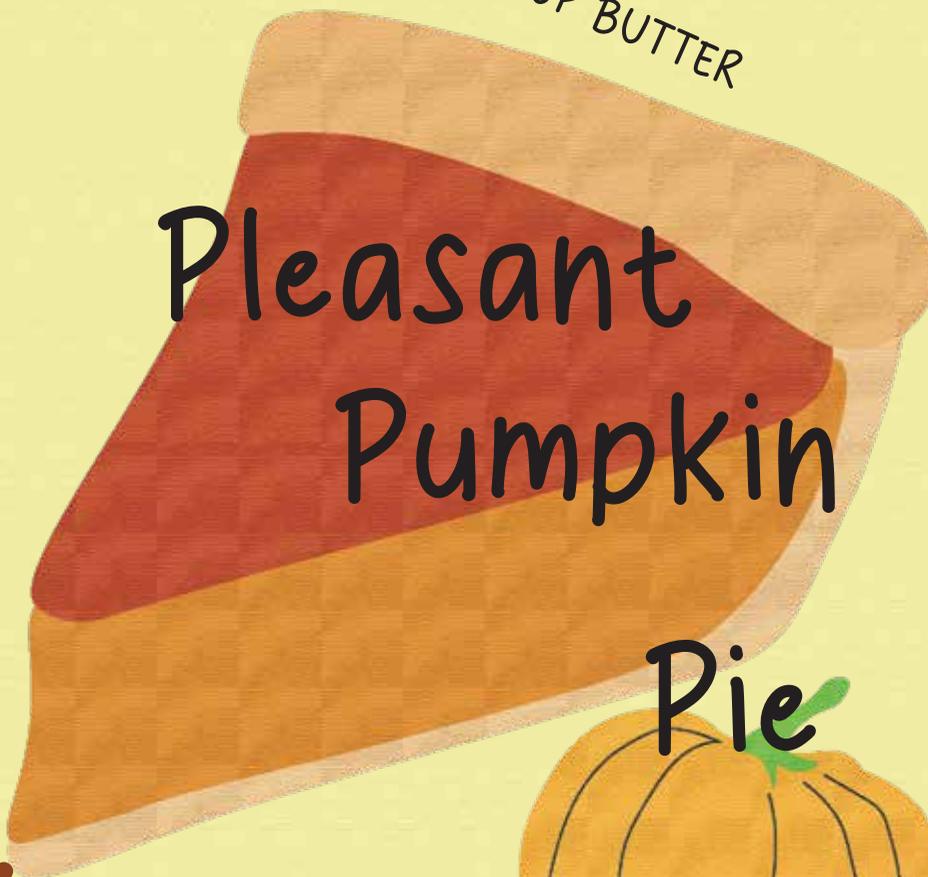
2 EGGS



15 OUNCE
PUMPKIN PUREE



1 TSP CINNAMON



Pleasant Pumpkin Pie

