

Thanksgiving's personal touch

(Continued from Page B6)

PECAN PIE

3 eggs, beaten
1 c. ole barrel molasses
1/4 c. sugar
1/8 t. salt
2 T. butter, melted
1 T. flour, level
1/2 c. water
1 c. pecans
Combine sugar, flour, and salt. Add beaten eggs. Add water to molasses. Put to egg mixture. Add melted butter and nuts. Makes two 8-inch pies. Bake at 425 degrees for 10 minutes then 375 degrees for 20 to 25 minutes or until done.
Mrs. Amos Fisher, Willow Street

WALNUT CRANBERRY PIE

3 1/2 c. fresh cranberries
1/2 c. seedless raisins
1 1/2 c. sugar
2 T. flour
1/4 c. corn syrup
1 t. grated orange rind
1 T. soft butter
3/4 c. coarsely chopped walnuts
Grind cranberries and raisins together using meat grinder, blender or food processor. Add other ingredients and mix well. Pour into crust. Bake at 375 degrees for 40 to 45 minutes. Cool. Garnish with orange slices and serve with ice cream.

WALNUT PIE

2 T. butter
1 c. light brown sugar
3 T. flour
3 eggs, separated
1 c. molasses
1/2 c. water
1/2 c. milk
1 t. vanilla
1 c. walnut meats
Cream butter with sugar and flour. Beat egg yolks and mix with butter and sugar mixture. Mix molasses, water and milk. Pour in and mix. Add stiffly beaten egg whites and vanilla. Line 2 pie dishes with pastry, sprinkle walnuts over the bottom and bake 10 minutes at 450 degrees. Lower heat and bake 1/2 hour at 350 degrees. Makes 2 pies.
Mrs. Charles Biehl, Mertztown

APPLE-CHEESECAKE PIE

9-inch graham crust
8-oz. cream cheese
1/2 c. sugar
1 c. apple sauce
3 eggs beaten
1 t. vanilla
3 T. lemon juice
1/2 t. lemon rind
Beat cheese and sugar until fluffy. Add all remaining ingredients and mix well. Pour into crust. Bake at 350 degrees for 45 minutes. Chill thoroughly. Add fruit on top.

1 med. onion
2 c. milk
salt, pepper and thyme
Place ham in soup pot with beans adding water. Simmer for 3 hours adding more water if necessary. Remove ham bone; cut up the meat on it. Skim off any fat. Return meat to pot along with onion and cook about 10 minutes. Add 2 c. milk. Season to taste. Garnish with sprinkling of chopped parsley.
Marlene Bomgardner, Annville

HAM AND BEAN SOUP

1 stalk diced celery
12 hard cooked eggs diced
1 gal. great northern beans
2 large cans tomato soup
1 ham end
1 gal. broth
Cook ham end and cut into small pieces. Add to broth with diced celery and cook until soft. Add beans and cook a little before adding soup and eggs. Heat and serve.
Pauline Hurst, Newville

IMPOSSIBLE PECAN PIE

1 1/2 c. chopped pecans
3/4 c. packed brown sugar
3/4 c. milk
3/4 c. light or dark corn syrup
1/2 c. Bisquick baking mix
1/4 c. butter, softened
4 eggs
1 1/2 t. vanilla
Heat oven to 350 degrees. Grease pie plates. Sprinkle pecans in plate. Beat remaining ingredients until smooth, 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Bake until knife inserted in center comes out clean, 50 to 55 minutes. Cool 5 minutes.
The pie does the impossible by making its own crust.
Jane Hoover, Mifflinburg

Following are two recipes for homemade ham and been soup in response to a request from Mrs. Jonas King of Dover, Del.

NEW ENGLAND STYLE SOUP
1 piece ham steak
1 c. white navy beans
2 qt. water



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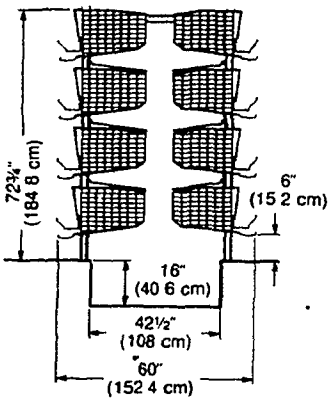


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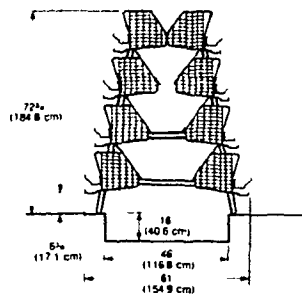
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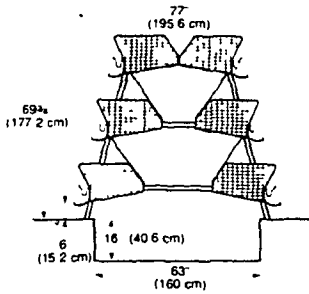
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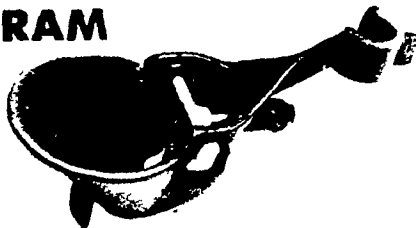
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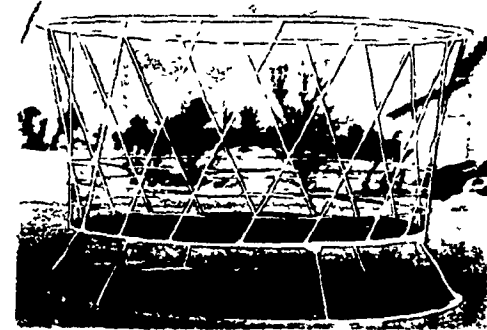
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