

Sugar Pie or Tarts

C. Pharis

Filling

2 cups of brown sugar
2 cups of whipping cream (35%)
1 teaspoon of vanilla flavouring
1 pinch salt
2 rounded tablespoons of cornstarch

In heavy saucepan, stir together 1st 4 ingredients and bring to a boil over low heat, stirring often. Dissolve cornstarch with a little milk (approx. 1/3 cup) and stir into mixture. Bring back to boiling while stirring. Pour into uncooked pie or tart shells, filling to no more than $\frac{3}{4}$ full.

For tarts

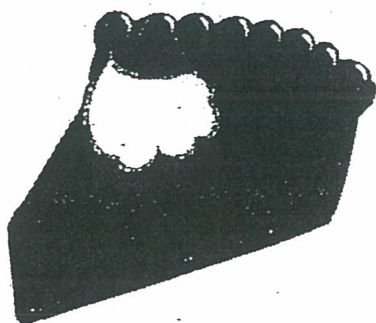
Makes approx. 27 - 30 tarts. (For a homemade taste, I use "Sweetened Tart Shells" distributed by Rich Products available at Save-On-Foods in 50 per package.)

Cook for ~8 min. @ 425°F and then @ 325°F for ~15 minutes or until lightly browned.

For pies

Makes 2 pies.

Cook for ~10 min. @ 425°F and then @ 325°F for ~25 minutes or until lightly browned.



Tourtière

1/2 lb. lean ground beef
1/2 lb. ground pork
1 small onion minced
1 small garlic clove minced
1/2 teaspoon salt
1/4 tsp. celery pepper
1/4 tsp. ground cloves
1/2 cup water



Put all the above ingredients in a large pot. Bring to a boil and cook uncovered for 20 minutes or long enough to reduce the excess water (the mixture should be moist only). Cool down completely. Pour mixture between two pie crusts and bake in a 500 degree Fahrenheit oven until pastry is nicely browned. Serve hot!!

If you wish, you may purchase a meat pie at M & M Meats. Please ensure that you deliver your tourtière cooked and hot to the school.