

Seasonal Eating



Strawberry Meringue Pie

- 4 egg whites
- 1/2 teaspoon baking powder
- 1 cup sugar
- 10 saltine crackers, crushed
- 1/2 cup chopped pecans
- 1 pint heavy cream
- 1 teaspoon vanilla extract
- Powdered sugar, to taste (about 1/4 cup)
- 1 quart strawberries, washed, hulled and cut in half

Grease a pie plate. In mixing bowl, whip egg whites and baking powder until frothy. Gradually add sugar and whip until stiff peaks form. Fold in crackers and pecans. Spread meringue into pie plate coming up sides to form a thick crust. Bake at 300 degrees for 35 minutes. Cool. In mixing bowl, whip cream until soft peaks form. Add vanilla and powdered sugar to taste and whip until stiff peaks form. Fold in strawberries and pour into crust. Serve soon, chill leftovers.

For individual meringue shells:

Using a pastry bag and large tip (or a heavy plastic bag with corner snipped off), pipe flat circles about 3 inches in diameter onto a silpat or parchment paper lined baking sheet. Around the outer edge of each disk, pipe a rim about 3 times around so it stands about 1" high. Bake at 300 degrees F. for 35 minutes. Remove from oven and let cool (they may fall a little bit). One recipe makes 8 shells.