

LEMON MERINGUE PIE

From Chef Walter
Garden of the Gods Club
Colorado Springs, Colorado

1. 1 Cup Sugar
2 Cups Water
One-Quarter Cup corn starch
One-half TBS. Knox gelatin
Combine sugar, water, corn starch and gelatin, then boil until thick.
2. 2 egg yolks
Add egg yolks, beating until it boils again.
3. 1 Cup lemon juice
Take off burner, add lemon juice. Mix well.
4. 2 TBS butter
One-half tsp. salt
Add butter and salt. Mix until combined.
5. 1 baked pie shell
Pour mixture into baked pie shell.
Cool completely.

Meringue for Top

- 1 Cup egg whites
One-half tsp. cream of tartar
One-half tsp. salt
Beat egg whites with cream of tartar and salt until stiff peaks form.
- 1 Cup sugar
Add sugar 1 TBS at a time and beat until glossy.
Top pie and brown.