



MRS. RHODES' CALIFORNIA LEMON PIE

4 eggs 1 cup sugar $\frac{1}{8}$ teaspoon salt 3 tablespoons water 1 lemon (juice and rind)

Cook yolks of eggs, $\frac{1}{2}$ cup sugar, salt, lemon juice and grated rind and water in double boiler until thick (5 to 10 minutes stirring constantly). Remove from fire and stir into whites beaten stiff with rest of sugar. Put in baked shell and bake in hot oven—375° F. to 400° F., until nicely browned.