



## MRS. ROUND'S BOSTON CRANBERRY PIE

2 tablespoons cornstarch	1 cup sugar	$\frac{1}{4}$ teaspoon salt	2 cups cranberries
$1\frac{1}{4}$ cups hot water	1 cup seedless raisins	1 tablespoon Crisco	

Mix together cornstarch, sugar and salt. Add hot water and cook, stirring constantly until mixture thickens. Add cranberries, raisins and Crisco.

Fit pastry into pie pan as usual and brush bottom with melted Crisco. Add filling. Over the top arrange strips of pastry about  $\frac{1}{2}$  inch wide, criss-crossing them. Fasten the ends of the strips to the end of the bottom crust by moistening with water. Build up the outside rim with an extra strip of pastry. Bake in hot oven 450° F. for 20 minutes.