

Pie Plant Meringue Pie.

Minnesota Lemon.

About one and one-half cupfuls of stewed pie plant is required for medium pie pan. Mix one cupful of sugar with two tablespoonfuls of cornstarch very thoroughly and stir into the hot pie plant; then the yolk of two eggs and a bit of butter. When cooked a few moments add the stiffly beaten egg white and allow to cook a few moments more. Pour this into a baked pie shell and sprinkle top with powdered or pink sugar.

The egg white may be reserved for a meringue cover by adding two teaspoonfuls of sugar, then placing in the oven for a few moments