

FROM THE RECIPE LIBRARY OF JOAN STURM



EASY WINTER APRICOT PIE

Soak 2 cups of dried apricots in 1 cup of orange juice for 2 hours. Then prepare pastry for a 2 crust pie, using your favorite pastry recipe. Line an 8" pie plate with pastry and let it chill while the apricots soak.

In 2 hours, drain the fruit, saving $\frac{2}{3}$ cup of the liquid. (Note: Add additional orange juice to make $\frac{2}{3}$ cup, if necessary). Put 1 tablespoon corn starch, $\frac{1}{2}$ cup firmly packed light brown sugar and $\frac{1}{4}$ teaspoon salt into a saucepan and gradually stir in the reserved orange juice. Cook mixture over moderate heat until slightly thickened, stirring constantly. Now spread the apricots around in the chilled pie shell, pour the syrup over them and dot with 1 tablespoon butter. Cover with a lattice pastry top or a plain top slit plentifully for the juice to bubble through and bake in hot oven (400°) for 12 minutes. Reduce oven temperature to 325° and bake another 20 minutes, or until the pastry is a delicate golden brown.