12/28/66

Classification: Traditional Recipes

Title: "Vinegar Pie"

Sources of Information: Members of family as taken from her undated publication of Farmer's Guide.

"Vinegar Pie"

- 1 cup granulated sugar
- 2 cups boiling water
- 2 tablespoons cornstarch
- 2 teaspoons lemon oil
- 3 or 4 tablespoons vinegar
- 2 eggs

Mix together granulated sugar, vinegar, lemon oil, cornstarch, and slowly add boiling water, stirring constantly on stove until mixture gets thick. When cold stir in yolks of egge and pour into 2 pie tins lined with good pastry. When baked, cool and cover with the whites of eggs and sugar. Brown in a quick oven.