



PINEAPPLE MERINGUE PIE

- 1 Cup Sugar
- 4 Tablespoons Cornstarch
- 1/2 Cup Water
- 1 Cup Pineapple Juice
- 3 Egg Yolks, Slightly Beaten
- 3 Tablespoons Butter
- 1 Tablespoon Lemon Juice
- 1 1/2 Teaspoon Grated Lemon Rind
- 1 1/4 Cups Well Drained Crushed Pineapple
- 1 Baked 9 Inch Pie Shell

MERINGUE

- 2 Egg Whites
- 1/4 Teaspoon Cream of Tartar
- 4 Tablespoons Sugar
- 1/2 Teaspoon Vanilla or Almond Extract

DIRECTIONS

1. Combine sugar and cornstarch in a saucepan.
2. Gradually stir in water and pineapple juice.
3. Cook over moderate heat, stirring constantly until the mixture thickens and boils. Boil for 1 minutes.
4. Add a little of the hot mixture with the egg yolks, stirring vigorously.
5. Repeat several times until the eggs are tempered.
6. Combine all the eggs with the hot mixture and boil for 1 minute longer, stirring constantly.
7. Remove from heat, continue stirring until smooth.
8. Blend in butter, pineapple, lemon juice and lemon rind.
9. Pour into pie shell.
10. Beat egg whites with cream of tartar until frothy.
11. Gradually beat in sugar, 1 tablespoon at a time.
12. Continue beating until the mixture is thick and glossy.
13. Pile meringue on top of the pie filling. Swirl the meringue into an aesthetic design.
14. Bake in a 400 degree oven until the top of the meringue is browned to the desired look, about 8 to 10 minutes.