

## Ellie Mason's Lemon Pie

I love lemon meringue pie. My mom made it every Sunday while I was growing up. So there are fond memories wrapped up in its flavors.

We of the Memorial Day group would make anything, but hated pies. So, God gave us "Swelly Ellie". She would bring three and four pies at a time and there was always enough for us to take home a piece or two for the next day. Ellie was the mom of one of my son's best friends. John would come to our house for junk food, Ho Ho's, Ding Dongs, and Twinkies. My Tim would go to their house for healthy stuff. Her pecan rolls were definitely his favorite.

When the boys became teenagers and did some partying, the next morning Ellie always had words of wisdom for them. She would tell them "If you want to soar with the Eagles in the morning, you can't fly with the hoot owls all night." She would also tell them "If you want to dance, you have to pay the fiddler."

She was always the good one who kept us all on track. A wise and good woman. She showed us how to live in grace, and, a few years ago, she taught us how to die with dignity.

She is so missed by all of us. Although she still lives in all of us...her friends. When we've done something we shouldn't, it is inevitable that one of her quotes will pop out of someone!

I'm sure she is in Heaven today  
teaching Angels how to be good Angels...  
How to soar with the Eagles.

## Lemon Pie Directions:

- 1 1/2 cups sugar
- 3 tablespoons all-purpose flour
- 3 tablespoons cornstarch
- 3 eggs
- 2 tablespoons margarine or butter
- 1 or 2 teaspoons finely shredded lemon peel
- 1/3 cup lemon juice
- Baked pastry shell



For filling, in a medium saucepan combine sugar, flour, cornstarch and a dash of salt. Gradually stir in 1 1/2 cups water. Cook and stir over medium-high heat till thickened and bubbly. Reduce heat; cook and stir for 2 minutes more. Remove from heat.

Separate egg yolks from whites; set whites aside for meringue. Beat egg yolks slightly. Gradually stir one cup of the hot filling into yolks; return all to saucepan. Bring to a gentle boil. Cook and stir 2 minutes more. Remove from heat. Stir in margarine or butter and lemon peel. Gradually stir in lemon juice, gently mixing well. Pour hot filling into baked pastry shell. Evenly spread meringue over hot filling; seal to edge. Bake in a 350-degree oven for 15 minutes. Cool on a wire rack. Cover and chill to store. Makes about 8 servings.

## Meringue for Pie:

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| 3 egg whites         | 1 teaspoon cream of tartar |
| 1/2 teaspoon vanilla | 6 tablespoons sugar        |

Bring egg whites to room temperature. In a mixing bowl combine egg whites, vanilla, and cream of tartar. Beat with an electric mixer on medium speed about 1 minute or until soft peaks form (tips curl). Gradually add sugar, 1 tablespoon at a time, beating on high speed about 4 minutes more or until mixture forms stiff, glossy peaks and sugar dissolves. Immediately spread meringue over pie, carefully sealing to edge of pastry to prevent shrinkage. Bake as directed in pie recipe.