

Pineapple Meringue Pie

1 DEEP DISH PIE CRUST (PRE-BAKED)
1 CUP SUGAR
6 TBSP. CORN STARCH
1 1/2 CUPS EVAPORATED MILK
3/4 CUP WATER
4 EGG YELLOWS (SAVE THE WHITES)
1 TSP. VANILLA
2 TBSP SALTED BUTTER
PINEAPPLE (CHOOSE ONE BELOW)
 15.5 OZ. CRUSHED PINEAPPLE (DRAINED
 VERY WELL)
 8 OZ. CRUSHED PINEAPPLE WITH 8 OZ.
 PINEAPPLE TIDBITS (DRAINED WELL)

Prick pie crust with a fork and bake in 350-degree oven until golden brown.

In a glass batter bowl combine sugar, and corn starch. Whisk well. Add milk, water, egg yellows and whisk well.

Place in microwave on high for 3 minutes.

Take out and whisk well! Microwave on 1-minute intervals until thick and creamy. Take out and whisk in vanilla and butter, and pineapple Put in pie crust. Top with meringue while hot and bake at 325 degrees for 25 minutes, giving egg time to cook through. Take out and cool completely at room temperature before refrigerating.

Meringue Recipe on page 134.