

CANADIAN CRANBERRY MERINGUE PIE

The origin of this recipe is lost in the mists of time. I took it from my Mother's recipes file and updated it for my television program. The cranberry sauce need for the pie is a wonderful mixture. You might consider make two recipes. It will keep indefinitely, refrigerated. The pie serves 8 people; the sauce makes 2 cups (500 mL).

1 unbaked 10" (25 cm) pie shell
250 g pkg light spreadable cream cheese, room temperature
8 tbsp. (120 mL) sugar, divided
1 recipe Cranberry Sauce *
2 large egg yolks
4 tbsp. (60 mL) toasted, slivered almonds, or more
3 – 4 large egg whites

Roll out the pastry and place it in a pie tin or quiche pan. Refrigerate 20 minutes. Par bake, if desired. Set aside to cool.

Heat the oven to 375 F (190 C). Mix together the soft cream cheese, 2 tbsp, (30 mL) of the sugar, half of the Cranberry Sauce and the egg yolks. Spread onto the cooled pastry. Spoon the remaining half of the Cranberry Sauce over top. Scatter on half of the almonds. Bake for 30 minutes. Remove from the oven. May be made ahead in the morning at this point. No need to refrigerate.

Raise the oven temperature to 400 F (200 C). Whisk the egg whites until stiff. Whisk in 2 tbsp. (30 ml) of the sugar. Whisk again until thick and soft. Whisk in a further 2 tbsp. (30 mL) of the sugar. Heap the meringue onto the tart and spread to the edges. Sprinkle on the remaining almonds and the final 2 tbsp. (30 mL) of the sugar. Return to the oven and bake for 10 – 15 minutes or until the top is nicely browned. Serve at once.

* CRANBERRY SAUCE

I love this recipe and often make it out of season as I always keep a few bags of cranberries in my freezer. Use it as a relish with chicken or pork or as a filling in the Canadian Cranberry Meringue Pie. It will keep, indefinitely, refrigerated. Makes about 2 cups (500 mL)

¾ lb (375 g) fresh cranberries, or 1 – 12 oz. (340 g) bag
¾ cup (175 mL) fresh orange juice
1 cup (250 mL) sugar

Place the berries and the juice in a medium saucepan. Bring to a boil and reduce the heat. Cook, stirring occasionally, until the berries have popped open. The more the berries burst, the softer and thicker the sauce will be. Cook for 4 – 5 minutes.

Remove from the heat and stir in the sugar. Too much sugar will bring out the cranberry's bitterness. Stir occasionally as the mixture cools to dissolve the sugar. The sauce will thicken upon standing. Store in a covered glass jar in the refrigerator.