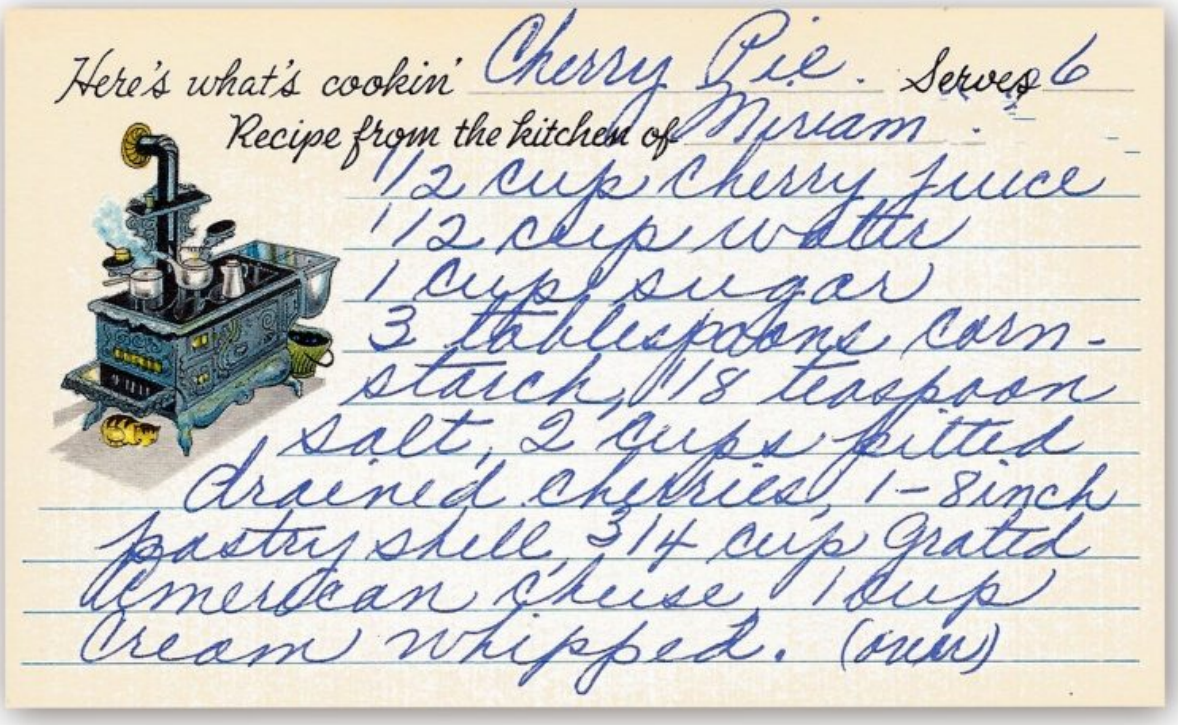
Miriam’s Cherry Pie

Miriam’s Cherry Pie has an unexpected twist tucked beneath the fruit filling—a layer of grated American cheese. The handwritten recipe pairs cherries with a homemade pie crust and that surprising savory touch for a pie that’s definitely a little different from the usual.


Here's what's cookin' Cherry Pie. Serves 6
Recipe from the kitchen of Miriam.
1/2 cup cherry juice
1/2 cup water
1 cup sugar
3 tablespoons corn-
starch, 1/8 teaspoon
salt, 2 cups pitted
drained cherries, 1-8 inch
pastry shell, 3/4 cup grated
American cheese, 1 cup
cream whipped. (over)

Combine juice, water, sugar, cornstarch, and salt. Heat to boiling and cook until thick. Remove from heat and add cherries. Cool. Pour into cooled, baked pastry shell which has been sprinkled with the cheese. Chill. Serve with whipped cream to which 2 teaspoons of powdered sugar and a few drops of vanilla has been added.

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2 cups pitted drained cherries
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3/4 cup grated American cheese
1 cup cream whipped.
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Chill.
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