

CHERRY-PINEAPPLE PIE

MOM

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| 1 NO 2 CAN (2-1/2 cups) | 2 TABLESPOON HONEY |
| PITTED SOUR RED CHERRIES | 1 TABLESPOON BUTTER |
| 1 CUP SUGAR | 1/2 TEASPOON RED FOOD |
| 3 TABLESPOONS CORNSTARCH | COLORING |
| 1 CUP CHERRY LIQUID, ADD | 1 CUP CRUSHED PINEAPPLE |
| PINEAPPLE JUICE IF YOU HAVE | |
| TO | 1 RECIPE PLAIN PASTRY |

DRAIN CHERRIES, RESERVING LIQUID. COMBINE SUGAR AND CORNSTARCH IN SAUCEPAN. BLEND IN CHERRY LIQUID. ADD CRUSHED PINEAPPLE AND COOK TILL THICK AND CLEAR, STIRRING CONSTANTLY. REMOVE FROM HEAT: ADD HONEY, BUTTER, AND FOOD COLORING. ADD CHERRIES: POUR INTO 9 INCH UNBAKED PASTRY SHELL. COVER WITH TOP CRUST. CRIMP EDGES. BAKE IN HOT OVEN 400° FOR 35 to 40 MINUTES