

FAVORITE MARLBOROUGH PIE

Regional America has always had its favorite pies. In the South it's the rich pecan and chess pies, and in the region called "Down East" mince, cranberry, and pumpkin pie with a glorified apple pie called "Marlborough." In earlier times the housewife had to cook and mash the apples before making this pie. The modern housewife can open a can of applesauce.

10-inch pie shell, unbaked

2 cups tart applesauce

¼ cup melted butter

1 cup sugar

½ teaspoon salt

3 tablespoons lemon juice

1 teaspoon grated lemon rind

4 large eggs

Combine ingredients in order listed and blend thoroughly. Pour into the unbaked pie shell. Bake in a 450° F. oven for 15 minutes to set the crust. Then reduce heat to 350° F. and continue baking for approximately 30 minutes, or until a silver knife inserted in the center comes out clean. The pie will have a golden color and will cut like a custard pie.