

## **Philo Family Favorite Pie Recipes**

Our family has a long pie baking history. Both my grandmothers were renowned pie bakers, as was my mother and her sisters. Pies are on the menu for most family gatherings. In fact, both my nieces and my daughter asked Mom, my sister, and I to bake pies rather than cake for their high school graduations. Our children and my nieces have become pie bakers to, and are carrying on the tradition.

The first two recipes are main dish pies from my son and daughter-in-law. Next comes my favorite pie crust recipe which was handed down from my aunt who received it from her mother-in-law. The remainder of the recipes are favorites gathered over the years from relatives and friends. Enjoy!

### **Broccoli Cheese Pie**

2 tablespoons plain, dry breadcrumbs  
4 large eggs  
1 1/4 cups milk  
1/2 teaspoon hot sauce or cayenne pepper  
1/4 teaspoon salt  
Fresh ground pepper to taste  
2 cups cubed, whole wheat bread  
3 cups broccoli florets  
2 teaspoons olive oil  
4 sliced canadian bacon, diced  
1 medium onion, chopped  
1 cup grated monterey jack or mozzarella cheese

Preheat oven to 350 degrees. Coat a 9 inch deep dish pie pan with cooking spray, add breadcrumbs and tilt pie pan to coat the bottom and sides.

Whisk eggs, milk, hot sauce, salt and pepper. Add bread and stir to coat. Set aside. Steam broccoli until tender, drain, chop coarsely. Heat oil in skillet add onion (and bacon if desired) until softened. Add onions and broccoli to the egg mixture, then add in cheese. Pour into pan.

Bake until light golden and set, 45 to 50 minutes. Remove from oven and let it sit for 5-10 minutes. Cut into wedges and serve.

## Vegetable Quiche

### Pastry:

2 cups all-purpose flour  
1/4 teaspoon salt  
1 cup butter, cut up  
1/3 cup water

Sift the flour and salt into a large bowl and cut in the butter with a pastry cutter (or rub in with your fingertips) until the mixture resembles bread crumbs. Gradually stir in enough water to make a smooth dough. Shape into a ball and wrap in plastic wrap. Refrigerate for 1 hour.

### Filling:

15 - 20 cherry tomatoes (or your combination of tomatoes, onions, peppers, fresh spinach, or broccoli to equal that amount)  
4 large eggs  
1/2 cup heavy cream  
1/2 cup fresh ricotta cheese, drained  
6 tablespoons freshly grated Parmesan cheese  
Salt and freshly ground pepper  
4 - 6 leaves fresh basil, chopped  
1/2 teaspoon dried oregano

Preheat oven to 350 degrees. Butter a 10 inch pie pan. Cut tomatoes in half. Chop other vegetables. Beat eggs, cream, ricotta, Parmesan, salt and pepper in a medium bowl with an electric mixer at medium speed until well mixed. Stir in the basil and oregano.

Roll out the pastry on a lightly floured work surface to 1/4 inch thick. Line the prepared pan with pastry.

Pour the egg and cheese mixture over the pastry. Add the vegetables, pressing them into the filling slightly. Bake until golden brown and set, about 45 minutes. Serve hot or at room temperature.

## **Grandma Conrad's Never Fail Pie Crust**

6 cups flour	2 teaspoons salt
1 teaspoon baking powder	1 - 1 1/2 cups lard
1 egg	2 tablespoons vinegar

In a 1 cup measuring cup, beat egg with a fork. Add vinegar and enough water to make one cup. Set aside. Sift together flour, salt and baking powder in a large bowl. Cut in lard until mixture is crumbly but not clumpy. Pour liquid mixture into flour mixture and stir with a fork until it forms a large ball.

This recipe makes 5 - 6 pie crusts. Let the dough sit for 10 minutes and roll out all the crusts. When they're rolled out, place a piece of waxed paper on the crust and carefully roll the paper and crust into a tube. Put the crusts in a 2 gallon zipper bag and freeze. Then, thaw the rolls and use them when you're ready to bake.

## **Cherry Pie**

Pastry for a nine inch, two crust pie  
5 - 6 cups tart, pitted pie cherries (if you don't have fresh, buy frozen ones at the market)  
1/2 - 1 cup sugar (depending on taste)  
1/2 cup flour or 3 tablespoons cornstarch (cornstarch makes the juice clearer than flour)  
1/2 teaspoon almond extract  
2 tablespoons butter

Preheat oven to 425 degrees. Line nine inch pie pan with bottom crust. In a medium bowl, blend sugar and flour or cornstarch. Add cherries and almond extract. Mix well. Pour into pie shell. Dot with butter. Cover with top crust and seal. Cut slits into top crust with a sharp knife. Dust with sugar.

Bake at 425 degrees for 15 minutes. Turn oven down to 400 and bake for 30 - 45 minutes more, until fruit is hot and bubbly. (If crust gets too brown, cover top with a piece of aluminum foil.) Cool and serve warm with ice cream.

## **Fresh Peach Pie**

5 large or 7 small to medium peaches	3 tablespoons cornstarch
1/2 cup sugar	2 tablespoons butter
1/2 cup water	1/2 teaspoon almond extract
9 inch baked pie shell	

Slice three large peaches into a 9 inch baked pie shell. In a sauce pan, crush two large peaches. Mix together 1/2 cup sugar and three tablespoons of cornstarch and add to crushed peaches along with 1/2 cup water. Cook and stir constantly until mixture boils, thickens and turns clear. Add 2 tablespoons butter and 1/2 teaspoon almond flavoring and stir. Pour hot mixture over sliced peaches in the pie shell.

### **Grandma Dorothy's Favorite Rhubarb Pie**

1 cup sugar  
3 tablespoons milk  
3/4 teaspoon nutmeg  
pastry for a 9 inch one-crust pie

3 eggs  
1/4 cup flour  
4 cups rhubarb

Put rhubarb in an unbaked nine inch pie shell. Mix the flour, sugar and nutmeg together in a small bowl. In another small bowl, beat the eggs and add milk. Pour liquid mixture into dry ingredients and stir well. Pour mixture over rhubarb. Bake at 400 degrees for 15 minutes. Turn down to 350 degrees and bake for 45-50 minutes more until custard is firm.

### **Rhubarb Custard Pie**

1 – 1 1/2 cups sugar  
3 tablespoons milk  
3/4 teaspoon nutmeg  
Pastry for 9 inch two-crust pie

3 eggs, beaten  
1/4 cup flour  
4 cups sliced rhubarb

Preheat oven to 400 degrees. Place unbaked bottom crust in 9 inch pie pan. Spread sliced rhubarb on the unbaked bottom crust. Mix together sugar, eggs, milk, flour and nutmeg. Pour over rhubarb. Top with remaining unbaked crust. Crimp and seal edges. With sharp knife, make 8 – 10 slits in top crust. Sprinkle cinnamon sugar on top. Bake at 400 degrees for 15 minutes. Reduce heat to 350 degrees and bake for 45 minutes or until crust is golden-brown and filling is bubbly.

### **Crumb Top Blueberry Pie**

4 cups fresh or frozen blueberries  
2 1/2 tablespoons instant tapioca  
1/2 cup sugar  
1/8 teaspoon cinnamon  
1/4 teaspoon salt  
1 tablespoon lemon juice  
pastry for a 9 inch pie shell

Preheat oven to 425 degrees. Combine all ingredients and stir well. Place in an unbaked, nine inch pie shell. Bake for 25 minutes.

Mix together 1/4 cup brown sugar, 1/4 cup flour, 1/4 cup rolled oats, 1/2 teaspoon cinnamon and 3 tablespoons softened butter. Sprinkle on top of pie. Bake for 25 - 30 minutes more, until fruit is bubbling in the middle. Cool and serve.

## **Rhubarb-Strawberry Pie**

### Filling:

2 cups sliced strawberries  
2 cups sliced rhubarb  
2 tablespoons Minute Tapioca

### Topping:

1/4 cup softened butter  
3/4 - 1 cup brown sugar (depending on your taste)  
1/2 cup flour  
1/2 cup oatmeal  
1/2 teaspoon cinnamon

Pastry for a 9 inch pie shell

Preheat oven to 425 degrees. Combine filling ingredients and pour into an unbaked, 9" pie shell. Combine topping ingredients and sprinkle on top of fruit mixture. Bake for 15 minute at 425, then turn heat to 400 and bake for 30-45 minutes more, until fruit is bubbly.

To make strawberry-rhubarb crisp, heat oven to 350 degrees. Omit the pie shell and put fruit mixture in a 9 x 9 Pyrex baking dish. Sprinkle on the topping and bake for 30-45 minutes. I usually double the recipe and bake it in a 9 x 13 Pyrex baking dish.

## **Crumb Top Apple Pie**

6 cups apples, peeled, cored, and sliced  
1/4 cup flour  
1/4 cup sugar  
1/2 teaspoon cinnamon  
1/2 teaspoon nutmeg  
pastry for a 9 inch pie shell

Filling: Place apples in a large bowl. Combine dry ingredients in a small bowl until well-mixed. Stir into apples. Pour into an unbaked, 9 inch pie shell.

Topping: Mix together 1/3 cup brown sugar, 1/2 cup flour, 3/4 cup oatmeal, and 1/4 teaspoon cinnamon. Cut in 1/2 cup softened butter until mixture is crumbly. Sprinkle over pie filling.

Bake at 425 degrees for 15 minutes. Turn oven down to 400 degrees and bake for 40 - 50 minutes until filling is bubbly. Place on a wire rack to cool.