



Spring Recipes – May 2024

Celia's Cherry Pie, 1st Prize Winner, Champlain Valley Expo, Essex Jct., Vt.

1 cup sugar
4 Tbsp. flour

5 cups tart red cherries*
½ tsp. almond flavoring

Preheat oven to 425° F. Mix first 3 ingredients and cook until thick. Add almond flavoring. Place in prepared crust (below) with lattice weave for top. Bake at 425°F for 10 minutes then reduce the temperature to 350° F and continue baking for approximately 30 minutes. Place foil over edges to prevent over browning. *Note: Tart cherries can be substituted for 5 cups well-drained frozen cherries and the juice of 1 lemon.

Pie Crust

3 cups all-purpose flour
1 cup shortening
½ tsp. salt

1 large egg, beaten
5 Tbsp. cold water
1 tsp. vinegar

Cut together flour, shortening, and salt until mixture resembles small peas. Combine the egg, water, and vinegar. Gradually add egg mixture to flour mixture. Stir until moistened and a soft dough forms. Divide into 2 disks. Wrap and refrigerate until ready to use. Roll out and use for your favorite pie recipe.

Spring Quiche

3 scallions, chopped
6 mushrooms, sliced
10 to 14 asparagus stems, chopped
1½ cups fresh spinach
6 fresh eggs

1¼ cups heavy cream
8 oz. (1 cup) gouda cheese, chopped into small pieces
1 tsp. salt
1 tsp. pepper
1 unbaked pie crust

Spray a saucepan with non-stick cooking spray and heat over medium-high heat. Add the scallions, sauté until browned and soft. Add the mushrooms and asparagus; season with salt and pepper and sauté until softened and bright green, about 5 minutes. Remove from the heat and add the spinach to the top of the pan. Whisk eggs and heavy cream together; season with a salt and pepper. Press pie crust into a 9-inch, deep pie pan and gently crimp the edges so they look nice. Preheat the oven to 350° F. Poke tiny holes in the bottom of the crust with a fork. Add cooked veggies and pour egg mixture into the pie plate. Sprinkle with gouda cheese. Bake the quiche for about 30 minutes, until the center is set and a toothpick (or sharp knife) inserted near the center comes out clean.

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