

Across the Fence

Recipes – August 2021

Raspberry Cherry Pie

Pastry for two crust 9-inch pie (purchased or made at home)	3 cups pitted, tart cherries
¾ to 1 cup sugar	1 cup raspberries
3 Tbsp. quick-cooking tapioca	1 tsp. lemon juice
	1 Tbsp. butter

In a bowl, combine sugar and tapioca. Add the cherries, raspberries and lemon juice; toss to coat. Let stand for 15 minutes. Place bottom crust into 9-inch pie plate and spoon filling into pastry. Dot with butter. Place top crust over filling. Trim, seal, and flute edges. Cut slits in pastry. Cover edges loosely with foil. Bake at 350°F for 60 to 70 minutes or until golden brown. Cool on wire rack and store in the refrigerator.

Paula's Spaghetti Sauce

2 lbs. ground beef	2 medium onions, chopped
1 can (29 oz.) tomato puree	Italian seasoning
1 can (12 oz.) tomato paste	Red pepper flakes
2 cans (14.5 oz. each) stewed tomatoes	Salt and pepper
1 bulb garlic	

In a skillet coated with cooking spray, over medium-high heat, brown the ground beef, then transfer to a slow cooker. To the slow cooker, add tomato puree, tomato paste and stewed tomatoes. In the same skillet, cook the onions until translucent, then add to the slow cooker. Separate garlic cloves, chop and add to slow cooker. Add Italian seasoning to taste, add two pinches red pepper flakes. Add salt and pepper to taste and mix well. Place lid on slow cooker and cook on HIGH for an hour and then on LOW for 6 to 8 hrs. Pour over pasta, sprinkle with Parmesan or Pecorino-Romano cheese and enjoy!

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