

Lemon Pie - Grandma Grimm

This recipe makes 2 pies.

First: boil 3 c water, 1 ½ c sugar, and a heaping tblsp butter.

Second: 6 eggs separated, put 3 heaping tblsp corn starch into egg yolks.

When the first mixture boils add the second mixture. Squeeze 1 big lemon and stir the juice in.

Beat the egg whites for meringue.

When I would come home after a day of work at Stedman's, Grandma Grimm would say "let's bake a little something". One night we made lemon pies on the acreage. The sodium in the water made the custard boil over on the stove. It ran down the cupboards and bleached them and

we had a helluva mess. She had a fit but we
almost died laughing.