

WHAT'S COOKING IN OUR ARCHIVES!

A taste of the past



• tarte à la pichoune

COMBINE in top of double boiler 1¼ cup sultana raisins
and cook 15 minutes ½ cup granulated sugar
..... ½ cup molasses
..... ½ cup water

Thicken with 4 tablespoons flour
Cook 15 minutes longer, stirring occasionally.

Let cool and turn into unbaked 9-inch pastry shell. Bake in a hot oven (450°F.) 10 minutes then reduce heat to (350°F.) for 30 minutes longer. May also be baked in small tart shells.

Recipe, courtesy of CHEF LOUIS BALTERA
Château Frontenac, Quebec

Tested in
THE AMERICAN HOME KITCHEN