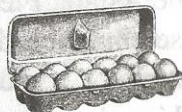




That Good Navy Chow!



CHERRY PIE

Yield: Approx. 17 (10-inch) pies
100 Portions

Portion: 1/6 pie

Ingredients

Berries or cherries	25 pounds, 12 ounces (approx.)
4 No. 10 cans 3¼ gallons)	
Cornstarch	1 pounds, 4 ounces (approx. 3¾
cups)	
Water	2 pounds, 8 ounces (approx. 1¼
quarts)	
Sugar	12 pounds (approx. 1½ gallons)
Salt	¼ ounce (approx. ½ tablespoon)
Pie pastry	14 pounds (1/8 inch thick)

Drain cherries or berries. Reserve juice.

Mix together cornstarch, water and fruit juice until smooth. Stir in sugar and salt. Cook until mixture is slightly thickened. Stir in fruit. Cool.

Make-up: Use 2 pounds 4 ounces (1 quart) of filling per pie. Brush edge of bottom crust with cold water.

Add top crust. Perforate. Press edges together firmly. Brush top with milk.

Bake at 425° F to 450° F. for 45 minutes.

Note. - Vary sugar with the tartness of the fruit to give desired flavor to finished pie.

Source: The Cookbook of the United States Navy, Revised 1944.

Which can be found in the Tin Can Sailors Library.