

GRAPEFRUIT PIE

3 large or 4 smaller grapefruits (optional strawberries add in well)

1 Nilla Wafer or Shortbread pie crust (brush with a beaten egg white and bake 5 minutes @ 350* to harden 1 egg white will coat 2 crusts if you are making 2 pies)

1 T cornstarch

$\frac{3}{4}$ cup grapefruit juice (if short, add orange or pineapple juice to make $\frac{3}{4}$ cup)

$\frac{1}{2}$ cup sugar

1 small (3 oz) package of Strawberry jello mix (can be sugar free)

Cut off the peels on all 4 grapefruits and then pull apart the sections from the membranes (do over a bowl to reserve the juice). Put $\frac{3}{4}$ cup of reserved grapefruit juice, $\frac{1}{2}$ c of sugar and 1 T of cornstarch in a small sauce pan and bring to a boil till thickens. Remove from heat and add the package of jello mix, cool a bit. Drain the grapefruit well and then place it and your optional strawberries into the baked pie shell. Pour the Jello mixture over the fruit and chill well before serving. This looks very pretty and tastes yummy and is almost guilt free. (I suppose you could use sugar free jello and a sugar substitute for a sugar free or reduced sugar pie).

NOTE: Original recipe used a regular pastry crust so you would prepare your pie crust and form it into your pie plate and bake according to package instructions, then cool.....takes longer and I think it works better with the Nilla Wafer or Shortbread crust.

NOTE 2: I have added strawberries or put oranges under the grapefruit when I have run short of grapefruits...I also made it with all strawberries...I suppose many fruits would lend well to this recipe.

Enjoy!!!!

From the galley of MV Barbara