

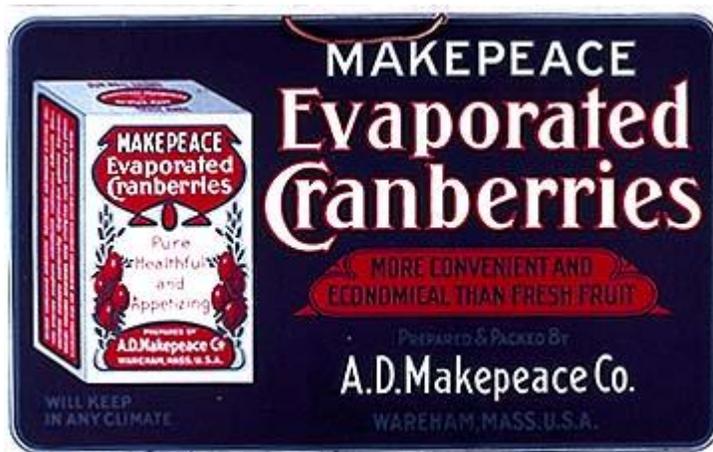


# PILGRIM HALL MUSEUM

BUILT IN 1824

## CRANBERRY PIE - 1891

from: *The Table* by Alessandro Filippini.  
New York: Charles L. Webster & Company, 1891.  
from: *Thanksgiving & the New England Pie.*



Put one quart of fresh cranberries in a saucepan with a gill of cold water and three ounces of powdered sugar; place on a hot stove, stir lightly with the spatula, and let cook for fifteen minutes. Remove from the fire, and rub through a sieve into a vessel, then pour it into a lined pie-plate. Place it in the oven, and let it bake for twenty minutes, then take it out, and let cool thoroughly, and finish by decorating it exactly the same as for lemon cream pie meringue; return it to the oven for ten minutes, then serve.