

Blue Ribbon Recipes: Country Fair Winners

The Cookbook Collectors Library
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The cookbook Blue Ribbon Recipes, published in 1968, features a compilation of some of the best recipes to win awards at state fairs across the country. The recipes feature the winners' names, hometown, and the state fair at which they received their honors. The following recipes, for Never-Fail Pie Crust and Crumbly Apple Pie, are included in the "Desserts" section of the book.

Never-Fail Pie Crust

2 c. flour
1 c. shortening
½ c. hot water
½ tsp. salt
¼ tsp. baking powder

Measure flour in a separate bowl. Put shortening in a mixing bowl; cut up if firm. Pour in hot water. Stir until all is melted. Add 2 tablespoons of flour from bowl to shortening mixture, stirring well. Add salt and baking powder, mixed with remaining flour, a little at a time, until all is mixed well. Roll out on a slightly floured board, just until dough is not sticky. Fill pie tin or store in refrigerator wrapped in a plastic bag.

Yield: 4 pie shells.

William Deaver, Mendota, Ill, La Salle Co. Fair

Crumbly Apple Pie

½ c. white sugar
¾ tsp. cinnamon
1/8 tsp. salt
5 c. thin apple slices
1 unbaked 9-in pie shell
¾ c. (firmly packed) brown sugar
¾ c. sifted flour
1/3 c. butter or margarine

Mix white sugar, cinnamon, salt and apple slices in mixing bowl. Arrange in pie shell. Blend brown sugar and flour; cut in butter or margarine with pastry blender until crumbly. Sprinkle over apples. Bake at 400 degrees on bottom shelf for 35 minutes. Serve plain or with cream, whipped cream or cheese.

Yield: 6 servings

*This recipe received Grand Prize

Mrs. J. W. Blount, Peru, Kan., Chatauqua Co. Fair