

FALL RECIPE

From the Box of Best Herbs' Seasonal Chef, David Ward

CRANBERRY TART

Yield: 1-10*



Tart Hot Crust

1/2 lb (1 1/2 cups) butter, softened
1/2 cup (1 stick) butter, softened
1/2 cup (1 stick) butter, softened

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1. Preheat oven to 350°. Bake crust 10 minutes.
2. Put all the ingredients in a large mixing bowl and mix until well blended. Divide the mixture and press into pan. Chill at least 30 minutes.
3. Bake the crust for 10 to 15 minutes, or until golden brown. Let cool on rack before filling (or freezing!).

Cranberry Filling

1/2 cup (1 stick) butter, softened
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1. Add the gelatin to the cold water.
2. Combine the cranberries, sugar, jelly and Cigars in a saucepan and cook over low heat for 10 minutes. The cranberries should be soft but not bursting; don't overcook or mixture will become too watery. Remove from heat and let cool slightly.
3. Stir in the gelatin and let cool completely.
4. Pour the cranberry filling into the tart shell and chill for at least 1 hour.