Elizabethan Beet tart
Serves 6 - 8 as a side dish, 4 - 6 as an Entrée

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8 inch unbaked pie pastry shell
4 cups peeled and diced beets (4 - 5 medium beets)
2 tablespoons bread crumbs
2 tablespoons melted butter
2 tablespoons of currants
3 Egg yolks, beaten
1 tablespoon of brown sugar
Quarter teaspoon Cinnamon
Quarter pound of mild cheese grated
1 and half teaspoons finely minced fresh Ginger

1) Bake pie shell at 425 degrees for 10 minutes. Allow to cool
2) In a bowl, combine beets with remaining ingredients and mix well to distribute evenly
3) Place filling in a pie shell. Cover tightly with aluminium foil
4) Bake at 375 degrees about 1 and half hours or until the beets are tender and can easily pierced with a fork.
5) Serve warm
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