

Elizabethan herring and Fruit pie

Serves 6 people

From www.Seatofmars.com

Email: Jason@seatofmars.com

8 inch unbaked pie pastry shell and lid.
1 pound of pickled herring, boned and cut into chunks
A supply of cold water
1 and half quarts of boiling water
1 large pear, peeled, cored and sliced
1 tablespoon of currants
1 Tablespoon of raisins
2 tablespoons of pitted minced dates
A pinch of sugar
Pinch of Salt
Quarter of a teaspoon of Cinnamon
2 tablespoons of dry white wine
1 tablespoon of Butter cut into small pieces
1 Teaspoon of Sugar

- 1) Bake the pie shell at 425 degrees for 10 minutes. Allow to cool.
- 2) Rinse pickled Herring in cold water.
- 3) Plunge Herring into the boiling water, cook for around a minute remove and drain.
- 4) in a bowl, combine remaining ingredients except Butter and the teaspoon of sugar.
Add the Herring
- 5) using a slotted spoon to strain off the excess liquid transfer the mixture from bowl to the pie shell.
- 6) Dot the mixture with butter
- 7) Cover pastry lid and crimp edges. Slash the lid in a few places to allow the steam to escape.
- 8) Sprinkle lid with Sugar
- 9) Bake at 375 degrees for 1 hour. .

From www.Seatofmars.com

Email: Jason@seatofmars.com