

# Cherry Tarts When the Stones Be Out

From Master Bishop Geoffrey d'Ayr

(From "The Good Huswives Handmaid for the Kitchen")

1 Can Pitted Cherries

2 Cups Red Wine

2 Egg Yolks

2 tsp. Ground Cinnamon

1 Stick Cinnamon

1 ½ tsps. Ground Ginger

2-3 Tbls. Sugar (To Taste)

1 Standard Recipe for Pie Crust or 1 Frozen  
Crust, Baked Blind

Take canned cherries and boil in 2 cups red wine with the cinnamon stick for about 15 minutes. Drain, removing the cinnamon stick. Beat the egg yolks with the ground cinnamon ginger and sugar. Put drained cherries in piecrust; pour egg mixture over the cherries and bake at 450 degrees for ½ hour or until egg mixture sets.

The cherry-cinnamon flavored red wine may be served as either a soup or a beverage, hot or cold. I usually serve it as a cold soup in summertime, following an old kosher recipe for cherry-wine soup. You get 2 dishes for 1 cooking.