



#### CHERRY MEAT MUFFINS

1 can (12 ounces) luncheon meat, ground  
 1 egg, well beaten  
 2 tablespoons brown sugar  
 1 cup soft bread crumbs  
 1 teaspoon prepared mustard

Combine all ingredients, mixing thoroughly. Pack mixture into 8 or 10 medium-size muffin pans, filling muffin pans  $\frac{3}{4}$  full. Bake in a slow oven (300°F.) 30 to 45 minutes or until done. Serve with Cherry Sauce. 3 to 4 servings.

#### CHERRY SAUCE

1 can (16 ounces) sour pitted cherries  
 1 tablespoon cornstarch  
 $\frac{1}{4}$  cup sugar

Drain cherries reserving liquid. Add enough water to cherry liquid to make 1 cup. Mix cornstarch and sugar. Stir in cherry liquid. Cook, stirring constantly, until thickened and clear. Add cherries and serve hot over meat muffins.



#### "SURPRISE" CHERRY TARTS

Five-Minute Pie Crust

2 cups unsifted flour  
 1 teaspoon salt  
 $\frac{3}{4}$  cup lard  
 $\frac{1}{4}$  cup water

Sift flour and salt together into bowl. Add lard and cut into flour with pastry blender until mixture resembles coarse meal. Add water all at once, pressing dough with knife until dough just holds together. Divide dough into 6 balls. Roll each ball on a lightly floured pastry cloth or board. Roll from center to edges until crust is about  $\frac{1}{8}$ -inch thick and circles are about 5 inches in diameter. Fit pastry loosely over the back of large muffin pans. Crimp edges and prick the crust liberally with a fork. Bake in a 425°F. oven for 10 to 12 minutes. Makes 6 tarts.

#### "SURPRISE" CHERRY FILLING

1 package vanilla pudding mix  
 1 (No. 2) can pie cherries (2½ cups cherries and juice)  
 $\frac{3}{8}$  cup sugar  
 $\frac{1}{2}$  teaspoon salt  
 3 tablespoons cornstarch  
 2 tablespoons butter or margarine  
 $\frac{1}{4}$  teaspoon almond extract

Prepare vanilla pudding according to directions on package. (If cooked filling is used, add 1 tablespoon butter after pudding is cooked and cool slightly.) Pour into tart shells. Drain juice from cherries. Combine dry ingredients, add cherry juice, cook over low heat and stir until sugar is dissolved. Add cherries, butter and flavoring. Cool and pour over pudding in tart shells. Top with whipped cream. Fills 6 tarts. (Because of the cream filling, these tarts should be refrigerated until serving time.)