

- Blend together  $\frac{1}{2}$  cup grape juice and preserves. Bring to a boil. Mix cornstarch with 2 tablespoons grape juice and stir gradually into boiling liquid. Cook until slightly thickened.

Makes 1 cup.

## BANANA BUTTERSCOTCH PIE

Here is a nursery food that makes us happy we are grown-ups, because when we were children, Banana Butterscotch Pie was one of the Unattainables, a too-good-to-be-believed food that children in movies and TV ate, or maybe the rich kid in town ate, but our moms never made. We suppose it was considered too candylike for a healthy, growing youngster. But adults are free to make—and eat—all they want!

<i><math>\frac{3}{4}</math> cup firmly packed dark brown sugar</i>	<i>3 tablespoons butter</i>
<i>5 tablespoons all-purpose flour</i>	<i><math>\frac{1}{2}</math> teaspoon vanilla extract</i>
<i><math>\frac{1}{2}</math> teaspoon salt</i>	<i>2 ripe bananas, plus 1 ripe banana for garnish</i>
<i>2 cups milk</i>	<i>1 baked 9-inch pie shell</i>
<i>2 egg yolks, slightly beaten</i>	

- Combine sugar, flour, and salt in top of double boiler. Add milk slowly, mixing thoroughly. Cook over rapidly boiling water until well thickened, stirring constantly. Lower heat, cook 10 minutes longer, stirring occasionally. Stir small amount of hot mixture into egg yolks; then pour back into remaining hot mixture while beating vigorously. Cook 1 minute longer.

Remove mixture from heat. Add butter and vanilla; stir until butter melts. Cool to room temperature. Peel and slice 2 bananas into pie shell and cover immediately with filling.

Chill pie. When ready to serve, flute remaining banana by running prongs of a fork lengthwise along banana, then slice on a diagonal. Arrange crinkle-edged slices on top of pie and serve.

Serves 6 to 8.



## BANANA PUDDING

In the South, where banana pudding is a favorite specialty, even the most sophisticated adults know to call it by its true name, 'Nanner Pudding, acknowledgment of its purely infantile goodness. This recipe is a variation of one from Buster Holmes' restaurant in New Orleans.

<i>3 tablespoons all-purpose flour</i>	<i>1 teaspoon vanilla extract</i>
<i>3 cups milk</i>	<i>1 tablespoon butter</i>
<i>1 cup sugar</i>	<i>Vanilla wafers</i>
<i>Dash salt</i>	<i>2 ripe bananas, sliced</i>
<i>3 eggs, beaten</i>	

• Mix flour with  $\frac{1}{2}$  cup milk. Combine remaining milk, floured milk, sugar, salt, and eggs in top of double boiler. Cook over boiling water until mixture thickens. Remove from heat; add vanilla and butter; stir until butter melts,

Line bottom and sides of a 10-by-6-by-2-inch baking pan with vanilla wafers; add layer of bananas. Pour pudding over bananas. Top with vanilla wafer crumbs.

Refrigerate. Serve cold.

Serves 6.

## PRUNE NOG

"When children tire of milk, this drink stimulates the appetite while giving them the milk they ought to have," says *The Pet Milk Cookbook*. Milk and prunes—two old friends who never let you down.

<i><math>\frac{1}{2}</math> cup prune juice</i>	<i><math>\frac{1}{2}</math> cup Pet milk, diluted</i>
<i>1 teaspoon lemon juice</i>	<i>with <math>\frac{1}{4}</math> cup water</i>
<i>Sugar to taste</i>	

• Mix prune juice, lemon juice, and sugar. Slowly add diluted milk. Shake thoroughly or mix in a blender; pour over ice to serve.

Serves 1.