

Pawpaw-Pineapple Sherbet

- 1½ c. crushed pineapple
- 1½ c. pureed pawpaw pulp
- 6 Tbsp. lemon juice
- ½ c. orange juice
- ¾ c. confectioner's sugar
- 2 egg whites
- ¼ tsp. salt

Combine the fruits, juices, and sugar, and freeze in refrigerator trays until nearly firm. Beat egg whites and salt until stiff but not dry, and combine with the frozen fruit mixture. Beat sherbet until it is light and fluffy. Return to trays and freeze firm. Serves six.

Pawpaw Cream Pie

- ¾ c. sugar
- ⅓ c. flour or ¼ c. cornstarch
- 3 egg yolks, slightly beaten
- 1 c. milk
- 1 c. light cream
- 1 c. pureed pawpaw pulp
- 3 egg whites
- 3 Tbsp. sugar
- pinch of salt
- 1 baked 9-inch pastry shell

Combine sugar and flour or cornstarch. Add the beaten egg yolks, milk, and cream. Mix well and add pawpaw pulp. Cook and stir constantly over low heat until thickened. Cool.

Preheat oven to 350° F. Make a meringue by beating the egg whites stiff with sugar and a pinch of salt. Pour custard into a baked pastry shell and cover with meringue. Bake for 12 minutes or until meringue is browned. Serves 6 to 8.

Both recipes from Marilyn Kluger, from *The Wild Flavor*, published by Jeremy P. Tarcher, Los Angeles, and distributed by Houghton Mifflin, New York, 1973

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