

A RECIPE FROM CARLA NEGGERS...

FRIED APRICOT PIES

Ingredients

Filling:

3 c dried apricots

1 c sugar (can use less or even none)

2 tblsp melted butter

Crust:

2 1/4 c Bisquick

2/3 c milk

Directions

Filling: Cook apricots with water until very tender. Drain off any liquid. Add sugar and butter. Mash and set aside.

Crust: Mix together ingredients. Turn onto floured surface and knead a bit. Roll thin and cut into approx. 6-inch rounds. (A small salad plate works well.) Divide filling among the rounds, fold over, seal edges with a fork and prick top. Fry in hot oil in an electric skillet or an iron skillet so they barely float. Only turn once when they turn brown around the edges. Drain on paper towels.

Serve warm or cold.

*Note from Carla: This recipe is courtesy of my late and much-missed Tennessean mother-in-law. Her southern cooking served as an inspiration for historical archaeologist Sarah Dunnemore in **Night's Landing**. Sarah cooks when she's under stress!*

