Lemon Meringue Pie

Pastry Crust for 9-inch Pie:
1 cup all-purpose flour
½ teaspoon salt
1/3 cup plus 1 Tablespoon shortening
2 to 4 Tablespoons of ice cold water

1. Preheat Oven to 425 degrees.
2. Mix flour and salt in a 2 1/2-quart bowl. Cut in shortening using a pastry blender
3. (Or pull 2 table knives through ingredients in opposite directions), until the particles are the size of small peas.
4. Sprinkle in ice water, 1 Tablespoon at a time, mixing until all flour is moistened and dough almost cleans the side of bowl. (1 to 2 teaspoons of additional water can be added if needed to achieve the desired consistency.
5. Gather the dough into a ball. Shape into a flattened round on lightly floured cloth covered board. With a stockinet-covered or floured rolling pin, roll dough 2-inches larger than the inverted pie pan. Gently fold the crust into fourth and transfer to the pie pan, unfold and gently ease into the pie pan. Trim the crust 1-inch larger than the pie pan. Fold the edge of the crust under ½-inch and flute. Pick bottom and sides thoroughly with a fork.
6. Bake for 8 to 10 minutes.
7. Place on a cooling rack to cool.

Filling:
1 cup granulated sugar
¼ cup cornstarch
½ teaspoon salt
1 2/3 cup cold water
3 egg yolks
2 tablespoons butter
1/3 cup fresh lemon juice

Meringue:
3 egg whites
¼ teaspoon cream of tartar
½ teaspoon vanilla
¼ cup granulated sugar

Garnish:
½ fresh lemon
1 fresh strawberry

Prepare Filling:
1. In a 2-quart saucepan, combine the sugar, cornstarch and salt mixing well.
2. Gradually stir in the cold water until smooth.
3. Cook over medium heat, stirring constantly until the mixture boils. Boil 1 minute, stirring constantly. Remove from heat.
4. In a small bowl beat the egg yolks. Add about ¼ cup of the hot mixture to the egg yolk. Then gradually stir the egg yolk mixture into the hot mixture.
5. Cook over low heat, stirring constantly, until the mixture boils. Boil 1 minute stirring constantly. Remove from heat.
6. Stir in the butter and lemon juice.
7. Cool for about 15 minutes.
8. Pour into cooled, baked crust.

Prepare Meringue:
1. Reduce oven temperature to 350 degrees F.
2. In a 2 1/2-quart mixing bowl. Bet the egg whites, cream of tartar and salt at medium speed with an electric mixer until soft peaks form. (About 1 minute.)
3. Gradually add the sugar, 1 Tablespoon at a time, beating at high speed until stiff glossy peaks form and sugar is dissolved.
4. Spoon the meringue onto the hot filling. Using a narrow metal spatula or knife spread to the edge of the crust to seal well and prevent shrinkage. Create swirls for a decorative touch.
5. Bake for 12 to 15 minutes or until golden brown.
6. Cool on a wire rack.
7. Refrigerate for 3 hours or until the filling is set. Store in the refrigerator.

Garnish: With creative lemon slices and creative strawberry cuts.