
Orange Glow Chiffon Pie

Home Cookin - Junior League of Wichita Falls, TX - 1976

Servings: 6

3/4 cup orange juice
1 envelope unflavored gelatin
2/3 cup sugar
3 eggs, separated
2 tablespoons grated orange rind
1/8 teaspoon salt
1/4 cup Galliano
1/4 cup Cointreau
1 cup whipping cream
1 nine-inch graham cracker crust

Place the orange juice in a saucepan and sprinkle gelatin over it. Add 1/3 cup of sugar, egg yolks, rind and salt. Place over low heat and stir until the gelatin dissolves and the mixture thickens. Do not boil. Remove from the heat and stir in the liqueurs.

Chill until the mixture mounds slightly.

In a bowl, beat the egg whites. Add the remaining sugar and beat until stiff peaks are formed. Fold the meringue into the thickened mixture. Whip the cream and fold in. Pour the mixture into the crust. Chill overnight.

(This pie freezes well. Thaw several hours before serving. The pie may be varied by omitting the orange juice, rind, Galliano and Cointreau. Dissolve the gelatin in 1/2 cup of water and add 1/2 cup total of liquor or liqueurs or a combination of two or more such as creme de banana and white creme de cacao, chocolate mint and brandy, cognac and brown creme de cacao or Irish whiskey (use double strength coffee in place of water.)

Dessert

Per Serving (excluding unknown items): 359 Calories; 17g Fat (44.7% calories from fat); 5g Protein; 43g Carbohydrate; trace Dietary Fiber; 160mg Cholesterol; 129mg Sodium. Exchanges: 1/2 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 3 Fat; 2 1/2 Other Carbohydrates.