



Beatrice Cooke[®]
Mealtime Adventures

Mealtime Adventures for

My  Greek
Father's Recipes.

Portokali Pie



 **Beatrice**[®]

Two pie crusts

Open both pieces of dough. Place one pie crust in a 10" buttered pie plate.

2 cups orange jam

2 cups apricot jam

2 cups sugar

2 cups brown sugar

6 cups oranges, peeled, cut into pieces

8 apricots, peeled, cut into pieces

1/2 cup cornstarch

Juice of 1 lemon

1/2 tsp. nutmeg

1 Tbsp. Grand Marnier®

1 Tbsp. apricot brandy

1 cup sliced almonds

Mix Well

Spread filling on crust. Cut second pie crust into strips approximately 1/2" wide. Criss-cross on top of filling. Fold in excess dough and flute edges. Bake at 176.7oC (350oF) for approximately 1-1/4 hours.

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