

Recipe:

Ricotta (Holiday) Pie

From:

Ganny

Makes:

12 Toppings

1 1/2# Ricotta Cheese (drained in frig)

1/4 Cup Grated Cheese (arta taste)

Ground Parsley (or Fresh) - Cut Up

Thin Sliced Peppers (I used a lot)

Salt + pepper to taste

Drain Ricotta in strainer in frig (over
ice if possible)

Beat Eggs, & Both Cheeses until

over



Very Smooth (with whisk) Add Parsley
Pepperoni Salt & Pepper - mix well

Preheat Oven to 350°

Grease 2 Round Cake Pans & pour each half full
of Egg mixture. Bake for $\frac{1}{2}$ to 1 hr.
after 45 min I usually check to see if done
by running a Butter Knife down the center
If knife comes out clean, pies are done. If
not clean, Bake another 15 min or until knife
comes out clean — Cut into pie slices
& enjoy