



Tasty Recipes for You to Try

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Chess Tarts Makes 12 tarts

Shared by:
Frank Lawrence
Recipe from his grandmother, Leila Lawrence

Ingredients:

- 1 stick margarine, room temperature (do not use butter)
- 1½ C. sugar
- 3 eggs
- 1 tsp. vanilla
- 1 Tbsp. white vinegar
- 12 unbaked tart shells

Directions:

1. Preheat oven to 350°.
2. In a medium bowl, cream margarine. Add sugar and cream together.
3. Add eggs, one at a time, blending thoroughly. Add vanilla and vinegar. Stir to blend.
4. Pour mixture into tart shells, filling half way. Place shells in pre-heated oven directly on oven racks. Bake for 30 minutes at 350° or until golden brown.
5. Once out of the oven, remove tarts from pans while still warm and serve.

