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Original Recipe

"Italian Cheese and Ham Pie," Good Housekeeping's Book of Meals, Tested, Tasted, and Approved : Favorite Recipes and Menus from our Kitchens to Yours [TX 715 .G625 1930]

Ingredients:

- 1 16 Oz. Container creamed cottage cheese
- 1 15 or 16 Oz container Ricotta Cheese
- 2 cups diced cooked ham ($\frac{3}{4}$ pound)
- $\frac{2}{3}$ cup grated parmesan cheese
- 3 eggs
- 2 teaspoons Italian Seasoning
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- Pastry for two 2 crust 9 inch pies
- 1 egg yolk, slightly beaten

Directions

1. In medium bowl, mix well creamed cottage cheese and next 7 ingredients
2. Prepare pastry. Press into bottom and sides of 9 inch pie pan. Trim edges as necessary. Brush with some beaten egg yolk
3. Spoon cheese mixture into pastry lined pan. Cut additional pastry to a 10 inch circle and place over filling in pan. With a knife, cut slits or design in top of pastry. Press lightly around edges to seal. Brush top with egg yolk.
4. Bake in a preheated 375 degree oven for one hour or until knife inserted in center comes out clean. Cool pie in refrigerator until serving time.

Modified Recipe

Ingredients:

- $\frac{1}{2}$ lb crumbled italian sausage (cooked and drained)
- 1 lb ham diced into small cubes
- 1 lb prosciutto, diced
- $\frac{1}{4}$ lb pepperoni, small strips or diced

- 1 basket cheese, diced into small cubes (farmer's, queso fresco, or other mild tasting soft cheese can be substituted if basket cheese not available)
- 1 ½ lb Ricotta cheese
- ½ cup grated Locatelli (Pecorino Romano) cheese
- ½ lb sharp provolone cheese, diced into small cubes
- 8 eggs
- 4 boxes (two crusts each) of prepared pie crusts.

Directions:

1. Preheat oven to 350 degrees
2. Mix together ricotta, locatelli, basket and provolone cheeses, as well as the 8 eggs in large bowl.
3. Add meats into cheese mixture and blend well.
4. Place one pie crust in 9 inch pie pan. Spoon filling into crust. Top with second pie crust and gently press down around edges to stick together. Trim off excess dough.
5. Cut slits in top of pie crust and brush with a beaten egg.
6. Bake in oven for 50-60 minutes or until pies are golden brown and toothpick comes out clean.
7. Can be enjoyed cold or warm

Makes four 9 inch pies.