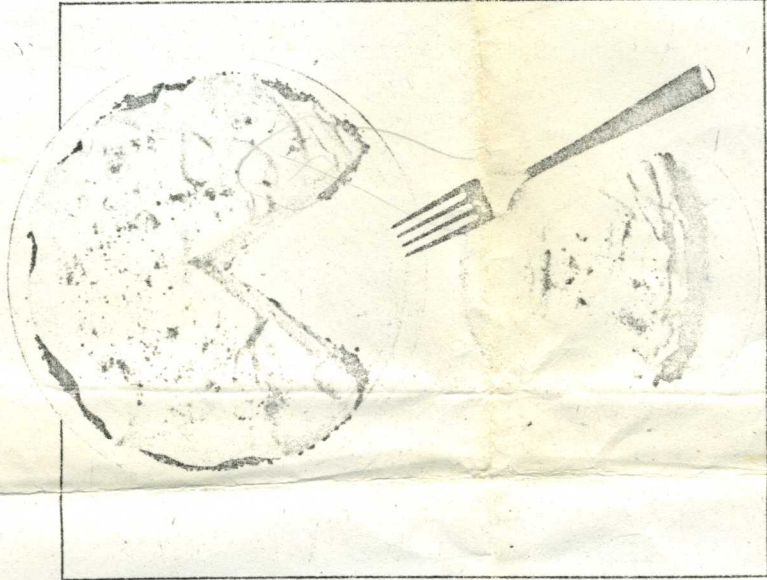


Pie, spiked

Years ago, a reader sent us a recipe for what was called a brandy Alexander pie. It consisted of a mousse or charlotte-like filling flavored with brandy and crème de cacao poured into a graham-crumb crust before chilling. It proved to be one of the most popular desserts printed in The New York Times over a 10-year period. A short while ago we received a detailed compilation of similar pies with various cordial flavors. It was the contribution of an enormously resourceful reader from College Park, Md., Richard C. Taeuber. Mr. Taeuber submitted his list with the added information that "the pic freezes, or more important, thaws, quite well, which means that it can be made further in advance of use than the night before, as has been the custom in my home." The results of his prolonged kitchen experiments are reprinted here.

Dick Taeuber's cordial pie

- 1½ cups crumbs (graham crackers, chocolate wafers or gingersnaps)
- ¼ cup melted butter (1/3 cup with graham-cracker crumbs)
- ½ cup cold water
- 1 envelope unflavored gelatin



Michel Tcherevkoff

- 2/3 cup sugar
- 1/8 teaspoon salt
- 3 eggs, separated
- ¼ - ½ cup of liqueurs or liquor, as directed on chart
- 1 cup heavy cream

Patented
Food coloring.

1. Preheat oven to 350 degrees.
2. Combine crumbs with butter. Form in a nine-inch pan and bake for 10 minutes. Cool.
3. Pour the water in a saucepan and sprinkle gelatin over it. Add one-third cup sugar, salt and egg yolks. Stir to blend.
4. Place over low heat and stir until gelatin dissolves and mixture thickens. DO NOT BOIL! Remove from heat.
5. Stir the liqueurs or liquor into the mixture. Then chill until mixture starts to mound slightly.
6. Beat egg whites until stiff, then add remaining sugar and beat until peaks are firm. Fold mixture into thickened mixture.
7. Whip the cream, then fold into mixture. Add food coloring if desired.
8. Turn mixture into crust. Add garnish, if desired. Chill several hours or overnight.

Yield: Six servings.

OPTIONS

Liquors (Equal parts, 1/2 cup total)	Crust (Graham can be used for any)	Garnish
1. Brandy Alexander	Cognac, brown crème de cacao	Chocolate curls
2. Chocolate mint	White crème de menthe, brown crème de cacao	Chocolate curls
3. Grasshopper	White crème de menthe, green crème de menthe	Chocolate curls
4. Eggnog	Rum	Nutmeg
5. Banana mint	Crème de banana, white crème de menthe	
6. Pink squirrel	Crème de almond, white crème de cacao	
7. Brown velvet	Triple sec, brown crème de cacao	
8. Irish coffee	Irish whisky (use double strength coffee in place of water)	
9. Golden dream	Galliano, Cointreau (use 3/4 cup of orange juice in place of water, add 2 tablespoons grated orange peel)	Toasted coconut
10. Midnight cowboy	Chocolate mint, brandy	
11. Italian mousse	Chocolate mint, vodka	
12. Fifth Avenue	Apricot brandy, brown crème de cacao	
13. Raspberry Alexander	Three ounces raspberry brandy, one ounce white crème de cacao	
14. Blackberry Alexander	Three ounces blackberry brandy, one ounce white crème de cacao	
15. Banana chocolate cream	Crème de banana, white crème de cacao	
16. George Washington	Chocolate mint, cherry brandy	
17. Shady lady	Coffee-flavored brandy, triple sec (use coffee in place of water)	
18. Cheri Suisse	Cherry Suisse (cherry chocolate)	
19. Vandermint	Vandermint (chocolate mint)	
20. Sabra	Sabra (orange chocolate)	