

Cranberry Tart (from Martha Stewart's Pies and Tarts)

one prepared tart shell or crust
2 envelopes gelatin
1/2 cup cold water
6 cups (3 12-oz. bags) fresh cranberries
1 3/4 to 2 cups sugar, to taste
1 cup red currant jelly
2 tablespoons cognac

Soften the gelatin in the cold water. Mix cranberries, sugar, jelly and cognac in a saucepan and cook over low heat for 10 minutes. Do not overcook or the mixture will become too watery; the cranberries should be soft but not bursting. Remove from heat and let cool slightly. Stir in gelatin and let cool completely. Pour filling into prepared tart shell and chill for at least one hour.

Nut Crust (from Martha Stewart's Pies and Tarts)

makes 2 8 to 10 inch tart shells or 12 2 1/2 to 3 inch tartlets

10 oz. almonds, walnuts, pecans, filberts or macadamia nuts, finely chopped
1 cup unsalted butter, at room temperature
1/3 cup sugar
3 cups all-purpose flour
1 egg, lightly beaten
1 teaspoon almond or vanilla extract

Put all ingredients in a large mixing bowl and mix until well blended, using an electric mixer or a wooden spoon. Divide the mixture and press into buttered tart pans. Chill for at least 30 minutes.

Bake the crusts in a 350 degree oven for 20 to 25 minutes or until the shells are golden brown. Let cool on racks before filling.