



KATE'S BBQ BUTTER TARTS

- 2 eggs
- 1 1/2 cups brown sugar
- 1/2 cup corn syrup
- 3 Tbs. melted butter
- 1 cup raisins
- 1/2 cup currants
- 2 tsp. vinegar
- Pinch of salt
- 1/2 tsp. vanilla extract

One batch of pie crust.

Preheat oven to 350° degrees Fahrenheit. Plump raisins and currants in boiling water for 5 minutes. Drain on paper towels.

Beat the eggs well. Add sugar, syrup, and melted butter and beat again, then add the raisins, currants, vinegar, salt, and vanilla extract and mix vigorously.

Spray nonstick vegetable spray into tart tins or muffin pans, then place circles of uncooked pie crust into the pans. Fill the shells 2/3 full with the sugar-raisin mixture and bake until the pastry is light brown, about 20 minutes.

Serves 6 (2 tarts ea.)

