

July 2010 Recipe

RED, WHITE and BLUE...BERRY PIE!



The recipe portion for the filling comes from my very first cook book, Betty Crocker's CookBook that I received from my parents way back in 1975. I haven't found a blueberry filling recipe I like any better so I hope you enjoy it as much as we do!

Time is typically on the short side so go ahead and purchase a pre made pie crust (2) found in your grocery store "dairy" section.

9" pie will require the following:

5 to 6 cups of fresh blue berries, washed and dried.

1/3 C all-purpose flour

1/2 C sugar

1/2 tsp of cinnamon however I use 1 tsp because I love cinnamon

1 Tbl or so of fresh squeezed lemon juice

2 Tbl of butter and I use no more than 1 Tbl.

Preheat the oven to 425 degrees.

Place one of the pie crusts in a 9 " pie pan.

In a small bowl mix the sugar, flour and cinnamon together.

Use a large bowl for putting the dried blueberries in it.

Spoon the dry ingredients over the blueberries, mix gently then put them in the pie pan.

Spoon any remaining dry ingredients over the berries and gently tap the pie pan on the counter to settle some of the dry ingredients.

Squeeze the lemon juice over the berries and drop small pats of butter around the berries.

Add some venting slits in the other pie crust and place on berries, crimp the edges to seal and make as much or little of an edge as you like.

If desired you may either beat one egg yolk and "paint" the pie crust and sprinkle with decorating sugar. Some people prefer to use a beaten egg white for this.

Bake at 425 degrees (you may want to use foil to protect your crust edge which is removed before the last 12 minutes) for 35 minutes. Check to make sure it's golden brown and remove from hot oven to cool ASAP so you may enjoy it!