

Sierra Cascade Blueberry Pie

Ingredients:

Crust:

- 2 cups flour
- 1 tsp salt
- 1 tsp sugar
- 2 sticks (1 cup) butter
- Ice water

Filling:

- 6 cups blueberries (fresh or frozen) for a deep dish pie
- 4 cups blueberries (fresh or frozen) for a skinny little thing
- $\frac{3}{4}$ cup sugar
- 3 Tbsp corn starch ~or~ tapioca
- 1 Tbsp lemon juice (optional – I usually don't use it but all other recipes call for it)

The easiest way to make the crust is with a food processor. If you don't have it, you can do it in a bowl with a pastry knife (D-shaped utensil that has 4-5 blades, also useful for cutting up hard-boiled eggs for egg salad...)

Note: most recipes usually call for the crust to be made, chilled for an hour, etc. I don't normally have that kind of time and it seems to work out ok for me to do it the following way. If you have a problem, look up another recipe.

MAKE FILLING: In a huge bowl (for the 6-cup pie) measure out the berries (frozen ok), sugar, corn starch or tapioca, and stir to blend as best you can. Set aside.

MAKE CRUST: In a food processor or bowl, put in dry ingredients and mix well. Cube butter in small chunks before adding, blend until small corn-size chunks. If using a food processor, while it's running add $\frac{1}{4}$ cup of ice water (strain ice out...) or enough until the mixture becomes one big clump. If you are using a bowl, add enough ice water to hold the dough together without being too sticky. You can always add more flour – it's harder to work with too-dry dough. Split the dough into two balls, knead with your hands until fairly smooth, and mold into a disk shape. If you want to chill it before you use it, wrap each disk separately in plastic wrap and refrigerate.

MAKE PIE: Roll out one of the disks of dough, into about 10" or a little larger round, making sure you sprinkle lots of flour onto the surface, the rolling pin, the dough. Flip the dough as it gradually gets larger, keeping the surface floured (this keeps it from sticking and ripping). You can use a rolling pin, clean piece of round wood (dowel), wine bottle, etc.

When the crust is the right size, roll it back onto the pin, gently, and then lift it off the counter and drape it over the pie plate. Unroll it off the pin, and center it. Pour the filling into the crust, evenly spread the sugar/starch mixture over the fruit. Roll out the second crust and drape it over the fruit, centering it. I like to roll the top crust edge over the bottom crust edge, crimp and use your fingers to flute the edge or leave it looking rolled. This seals the fruit into the pie. Slice slits with a knife for steam to escape and brush with cream, half & half or milk – this will give it a little glaze when cooked.

BAKE PIE: Bake in 325-250° oven for around 75 minutes (depends on your oven, so keep an eye on it after about 60 minutes. Put a pan with foil underneath, in case it drips. You might want to cover the edges with strips of foil so they don't burn. When the crust is light brown, and the fruit is bubbling it's probably done. Cool before eating.