

Blueberry Pie Recipe (for a 9" pie)

crust:

with a pastry blender, mix together

2 C all-purpose flour

2/3-3/4 C Crisco

1 tsp salt (don't try to leave out the salt)

add up to 4 T water (depending on moisture of flour and Crisco)

(crust should be about the consistency of moon sand and able to easily form pea-sized clumps but not seem damp)

mix filling:

5 C of blueberries (use small, wild blueberries for optimum taste)

3/4-1 C sugar (depending on sweetness of blueberries and preference)

3T cornstarch

2 tsp lemon juice

1 tsp lemon zest

1/2 tsp cinnamon

after putting in the pan, top iwth

2T of butter spread out into 4-6 "pats"

after putting on the top crust,

make air holes in the crust

apply 1 egg, beaten to the top (avoiding the edges) to help with browning

cook @425°F for 35-40 min

crust should be browned

blueberry juice should be bubbling up through the air-holes in the crust