

2010 1st Place Blueberry Pie

Maine Wild Blueberry Pie

Faye Harvey

Ingredients:

Crust

2 ½ cups all-purpose flour	1 teaspoon salt
1/2 cup shortening	1 stick (1/2 cup) butter
6-8 tablespoons ice water	1 tablespoon cider vinegar

Filling:

5 cups fresh or frozen blueberries	3/4 cup sugar
3-4 tablespoons KAF fruit pie thickener	1 tablespoon lemon juice
1/2 tablespoon cinnamon	pinch of salt

Directions:

Crust

Place flour and salt in bowl of food processor, pulse a few times to combine. Add butter and shortening to the flour mixture and pulse until mixture resembles coarse meal, about 10 seconds. Remove mixture to a bowl. Add the vinegar and water. Mix until the dough hold together. Divide dough in half. Press each half into a flattened circle. Wrap in plastic and refrigerate for at least 30 minutes before rolling.

Filling

Place 1 cup of blueberries in heavy sauce pan with 1/4 cup water. Mix sugar, salt and thickener together and mix with the berries in the pot. Cook for a few minutes until sugar is dissolved and mixture is clear. Take off heat. Add lemon juice and cinnamon. Then add the other 4 cups of berries. Stir until well mixed but gently so not to crush berries. Pour into pastry lined pie plate. Add top crust, adjust, crimp edges, and make vents. Bake at 425 degrees for 15 minutes and at 375 degrees for 30 minutes.