



Vera's Blueberry Pie

Ingredients for pastry

- 2 cups flour
- 1 cup Crisco™ all vegetable shortening
- ½ teaspoon salt
- 4 tablespoons cold water

Ingredients for pie filling

- 1 cup white sugar
- 3 tablespoons tapioca
- 4 cups fresh (or frozen) blueberries



Directions:

1. Preheat oven to 425°F.
2. In a medium bowl, mix together flour and salt. Cut in shortening until mixture resembles coarse meal.
3. Stir in water gently to flour mixture until smooth. Divide pastry into 2 even balls.
4. Roll out first ball of pastry on lightly floured waxed paper.
5. Line pie dish with one pie crust. (For further tips from Nana, please read the Blueberry Pie chapter of *Barn Swallows The Second Adventure* by Carolyn j Morris)
6. Mix sugar and tapioca, and sprinkle over blueberries.
7. Pour berry mixture into the crust.
8. Cut remaining pastry into ½ inch wide strips and make lattice top. Crimp and flute edges.
9. Bake pie on lower shelf of oven for about 50 minutes or until crust is golden brown.