

## **Joan's Daughter's Blueberry Pie**

### **For the double crust:**

3 cups flour  
1 and 1/2 teaspoons salt  
1 1/4 cup shortening  
Ice water

Add 3/4 cup shortening to flour and salt, and using a pastry cutter or two knives, chop/cut until resembles coarsely ground cornmeal,

Add remaining 1/2 cup shortening and this time cut until it resembles small peas.

Add cold water, 1 tablespoon at a time until dough forms a tight ball. Divide in half and chill. Roll dough for bottom crust and fit into pie plate.

### **For the filling:**

4 cups fresh blueberries.  
1 cup sugar  
3 Tablespoons of flour  
2 Tablespoons of tapioca  
1/2 teaspoon of lemon peel  
1/2 teaspoon each of nutmeg and cinnamon  
1/4 teaspoon of salt

Add sugar to the blueberries, then combine flour, tapioca, lemon peel, spices and salt, and mix with blueberries.

Fill pie shell and sprinkle with 1 tablespoon of lemon juice and dot with 1 tablespoon of butter cut into small pieces.

Roll out the other half of crust and cover pie. Be sure to vent by cutting holes or pricking with a fork. Seal the edges.

Bake at 425 for 35 to 40 minutes