

Juliet's Famous Blueberry Pie

Bake at 375

Pastry crust for the top and bottom (if you want to make it from scratch-go for it, I work full time so mine comes from the cold section of the grocery store and I just roll it out)

Vanilla ice cream (low fat from Breyers is the best)

1 ½ cups sugar
3 tbs cornstarch
½ tsp salt
3 tbs quick cooking tapioca (keeps it from being runny)
1 tsp lemon zest
2 tsp lemon juice
pinch fresh ginger
5-5 ½ cups fresh blueberries

preheat oven, preheat baking sheet,

combine all pie ingredients gently-do not bust up the blueberries
spoon filling into the bottom crust, cover with the top crust, pinch/seal edges together
cut 4 small vents in the top crust

you can dust with extra sugar is you wish

cover the pie edges with foil –bake the pie on the baking sheet (keeps the oven happy)

bake 20 minutes-remove foil
bake 25-30 min more until golden brown

cool on a wire rack
Serve with vanilla icecream.