

A patriotic pie made with Trader Joe's dark morello cherries (from Germany), a lard crust and a fresh blueberries.

## FOURTH OF JULY PIE



My youngest son says this pie is "Da bomb!" And, it's so patriotic...thanks to canned cherries (red) + lard pie crust (white) and fresh organic blueberries (blue).

- 1-24.7 oz. jar Trader Joe's dark morello cherries in light syrup
- 2 cups fresh blueberries
- 1 cup white sugar
- ½ cup cornstarch

Prepare a [lard pie crust](#) for a 10-inch pie pan. Roll out one half of the pie dough and line the bottom of the pie pan with it. Set aside. Reserve the other half of the dough to make a crisscross topping for the pie. Preheat oven to 425°F.

Pour the cherries and syrup into a thick-bottomed stainless pot. Add the sugar and cornstarch. Bring to a boil and watch for the filling to turn from foggy due to the cornstarch to clear; add the blueberries and stir a bit. Transfer the filling to the pie pan. Roll out the other half of the pie dough and cut into 1/2-inch strips. Weave the strips on the top to make a crisscross pattern. Incorporate the ends of the strips into the pinched edge of the pie to hold the strips in place.

Bake at 425°F for 10 minutes or until the crust is lightly brown; then reduce heat to 350°F and

continue baking for 45 minutes to one hour. When the filling bubbles in the middle, it 's done. Remove from the oven and thoroughly cool before cutting (or you will have a mess!) Serve with [Maple Crème Chantilly](#) and enjoy your Fourth with no guilt.

How do you like my Provençal cicada/olive tablecloth? I love it.