

Lemon-Crusted Fresh Blueberry Pie

The Recipe Hall of Fame Dessert Cookbook
Winning Recipes from Hometown America
Quail Ridge Press

Lemon Pastry:

- 2 cups sifted flour
- 1 teaspoon salt
- 1/2 teaspoon grated lemon peel
- 2/3 cup shortening
- 4 - 6 tablespoons cold water
- 1 tablespoon lemon juice

Sift together flour and salt; stir in lemon peel. Cut in shortening with pastry blender until pieces are the size of small peas. Mix together water and lemon juice. Sprinkle 1 tablespoon liquid over part of the flour mixture. Gently toss with a fork; push to side of bowl. Sprinkle next tablespoon liquid over dry portion; mix lightly; push to moistened part at side of bowl. Repeat with remaining liquid until all flour mixture is moistened. Divide dough into 2 portions and form each portion into a ball. Flatten pastry balls 1 at a time, on lightly floured surface. Roll from center edge until dough is 1/8-inch thick.

Pie:

- 4 cups fresh blueberries
- 3/4 to 1 cup sugar
- 3 tablespoons flour
- 1/2 teaspoon grated lemon peel
- dash of salt
- 1 - 2 teaspoons lemon juice
- 1 tablespoon butter or margarine

In mixing bowl, combine blueberries, sugar, flour, lemon peel, and salt. Line a 9-inch pie plate with Lemon Pastry; pour in filling. Drizzle with lemon juice and dot with butter or margarine. Adjust top crust, cutting slits or decorations for escape of steam. Seal and flute edges. If desired sprinkle top crust with additional sugar. Bake at 400° for 35 - 40 minutes.

Yields 8 servings.

Vintage Vicksburg (Mississippi)