

# WILDFIRE®

## STEAKS, CHOPS & SEAFOOD

### CLASSIC BLUEBERRY PIE

Serving Size: 1 pie

#### INGREDIENTS

- 1 homemade 9" pie shell, rolled  $\frac{1}{8}$ " thick
- 1 rolled out pie crust round,  $\frac{1}{8}$ " thick
- (2x) 15 oz. fresh blueberries
- 2 tbsp. instant tapioca
- 1 tsp. lemon zest
- 1 tsp. lemon juice
- 5¼ oz. granulated sugar
- Pinch of table salt
- 1 egg yolk
- 1 tbsp. milk
- 2 tbsp. coarse sugar
- 1 oz. unsalted butter, cut into  $\frac{1}{4}$ " pieces
- 1 each fresh granny smith apple, peeled, cored and grated on large holes of box grater



#### METHOD

1. Place 1st amount of blueberries in a sauce pan and cook over medium heat, smashing berries forming a chunky sauce for approx. 6-8 minutes. You should have 1½ cups of this mixture.
2. Squeeze juice out of shredded apples with a kitchen towel.
3. Combine both blueberries, tapioca, apple, zest, juice, sugar and salt together in a medium stainless steel bowl.
4. Neatly fold into pie shell and top with cubed butter.
5. Roll out pie disc.
6. Mix yolk and milk together to form wash.
7. Lightly brush wash on edges of bottom filled crust.
8. Lay crust on top of pie and seal well, cutting off the excess dough.
9. Using tip of knife, make slits in dough marking pie into 6 slices to release steam so crust doesn't get soggy.
10. Then brush with egg wash and sprinkle with coarse sugar.
11. Bake in 350°F oven for 55 minutes.
12. Let cool for 3-4 hours before serving.

ENJOY!

