

# WILDFIRE®

## STEAKS, CHOPS & SEAFOOD

### WILDFIRE DOOR COUNTY CHERRY PIE

*Serving Size: 1 pie*

#### INGREDIENTS

- 1 homemade (or store bought) 9" pie shell, 1/8" thick
- 1 rolled out pie crust round, 1/8" thick
- 1½ lbs. pitted Door County cherries (in juice)
- 4 oz. Door County cherry juice (seperated from cherries)
- ¼ cup granulated sugar
- 2 tbsp. cornstarch
- ¼ tsp. almond extract
- pinch of Kosher salt
- 1 egg yolk
- 1 tbsp. milk
- 2 tbsp. coarse white sugar



#### METHOD

1. Preheat oven to 350°F.
2. In a medium stainless steel bowl, combine cherries, cherry juice, granulated sugar, almond extract, and salt. Mix together with a rubber spatula until combined well.
3. Neatly fold cherry mixture into the pie shell.
4. Roll out the pie crust round, 1/8" thick.
5. Mix yolk and milk together to form egg wash.
6. Lightly brush wash on the surrounding edges of the bottom filled crust.
7. Lay crust on top of pie and seal well, cutting off excess dough.
8. Using the tip of a knife, make slits in the dough marking the pie into 6 slices to release steam to keep crust from getting soggy.
9. Brush egg wash over the top layer of dough and sprinkle with coarse sugar.
10. Bake in the oven at 350°F for 45 minutes.
11. Let cool for 3-4 hours before serving.

