

The Best Blueberry Pie

Serves 6-8

Ingredients

- 4-5 cups fresh blueberries
- 1 9-inch pie shell, baked and cooled
- ¼ cup water
- ¾ cup sugar
- ½ teaspoon salt
- 1-2 tablespoons cornstarch
- 2 tablespoons butter
- 1 tablespoon Grand Marnier (optional)
- ¼ cup fresh raspberries (optional)

Directions

Distribute 2 ½ cups fresh blueberries evenly in cooled pie shell.

Cook water, sugar, salt over medium heat until sugar is dissolved.

Add remaining blueberries (2-2 ½ cups) and stir over low heat until the mixture thickens — less than five minutes. Some of the berries will burst during this process, turning the mixture beautifully blue. Avoid cooking them to mush.

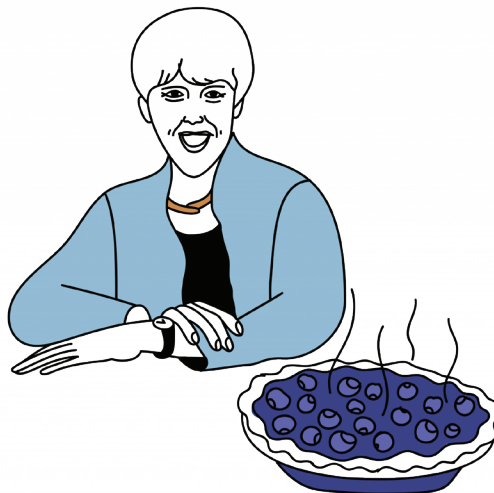
If the sauce is too runny, mix 1 tablespoon cornstarch and ¼ cup cold water, then briskly stir in a few tablespoons of the hot mixture until blended.

Whisk this slurry into the cooking berries and continue whisking for about a minute until the mixture thickens as desired. Repeat if necessary.

Remove from heat. Add butter and Grand Marnier.

When cool but not congealed, pour the sauce over berries in the shell.

Chill until ready to serve. Decorate with fresh raspberries, if desired.



To eat this pie is like eating fresh berries, only better. Use the largest, plumpest berries to fill the pie shell.