

Lattice Top Blueberry Pie



Basic Pie Pastry

I am the third generation to use this pastry recipe. It has served us well for nearly 100 years—much easier in a food processor, however, a convenience my grandmother would have embraced. The secret here is lard, the only way to a perfect flaky texture. At Farmer's Markets it is now possible to obtain pure clean organic lard, even occasionally leaf lard, which is the finest quality - once available only to professional pastry chefs. Look for it!

In a food processor, combine:

3 cups flour

with:

1 tsp. salt

1 cup lard (1/2 lb.), frozen and cut in small shards

pulse to combine

add:

1/3 to 1/2 cup ice water

pulse again until the dough comes together in a ball. Scrape out of the processor bowl onto a lightly floured surface and shape into a thick cylinder. Slice into 3 equal discs, separate with plastic wrap, seal in an air-tight bag and refrigerate, or freeze (up to one year). NOTE: Third pastry wheel is for reserve use (i.e. mistakes, a second pie where only a bottom crust is needed, and so forth).

Lattice Topped Blueberry Pie

In a bowl combine:

4 cups rinsed blueberries (about 20 oz.)

with:

1/2 cup Robert Lambert Wild Blueberry Lemon Jam

2 tbsp. tapioca

Rollout a disc of pastry and line a 9" pie pan. Smear the bottom with:

1 tbsp. softened butter

top with:

1 cup sugar

and add blueberry mixture.

Roll out a second pastry disc and cut into 1" strips with a knife or pastry wheel. Place 5 strips across the fruit, then fold back alternating strips to the center and lay on another set of strips at right angles, folding the first strips back over them and alternating out to the edge of the pie. Fold the excess bottom crust up over the ends of the strips and crimp together to seal. Bake on the bottom shelf in the oven at 425* for 40 minutes. Shield the edge crust by covering with strips of tin foil to prevent over-browning—remove for the last 10 minutes of baking.