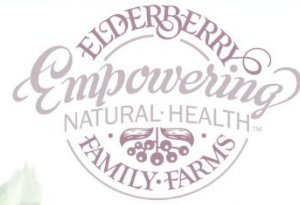


FRESH ELDERBERRY PIE



1 1/2 cups water	4 TBS cornstarch
1 1/2 cups sugar	3 TBS tapioca
2 tsp lemon juice	2 pre-made pie crusts (1 for top, 1 for bottom)
1/2 tsp salt	1 egg (for egg wash- optional)
4 cups fresh elderberries	

In a saucepan, combine 1 cup of water, sugar, lemon juice, and salt. Bring to a boil, then add the fresh elderberries. Combine the cornstarch with the other 1/2 cup of cold water and gradually stir into boiling mixture. Stir while simmering until mixture thickens and cornstarch dissolves, then let cool to room temperature before stirring most of the tapioca into the mixture. Pour into the pie shell and sprinkle the top with a bit of tapioca (to prevent bleeding). For the egg wash, beat 1 egg and brush the top and edge of pie (optional). Make sure to slit the top crust to allow for venting. Bake at 400 degrees for 5 minutes, then lower heat to 350 degrees for 25-30 minutes, or until nicely brown. Enjoy!

Recipe by Blaine Spencer

Fresh Elderberries are best, but you can use frozen berries that have been thawed or even re-hydrated dried berries!

A sweet and generous neighbor of ours has shared this Fresh Elderberry Pie recipe with us!

We hope that you have the opportunity to test it out with the fresh Elderberries that you pick this season!