

## **JASWELL'S EASY BERRY PIE**

1 Double Crust for 9" Pie	1 Cup Sugar
3 Tbsp Minute Tapioca	¼ Tsp Salt
6 Cups Jaswell's Blueberries or Strawberries (or both)	
2 Tbsp Butter	

Combine sugar, tapioca and salt in a medium saucepan, stirring to remove lumps. Add 3 cups of berries and mix well. Cook over low heat, stirring constantly until mixture starts to bubble. Add butter and mix well. Remove from heat, stir in remaining berries and let cool.

Fit pastry into the pie plate, pour the cooled berry mixture into the shell and add a vented or latticed top crust over the filling. Seal edges. Bake in 400 degree oven for 20 minutes, then reduce heat to 350 degrees and bake an additional 30 minutes, or until crust is golden brown.