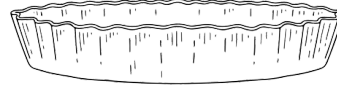
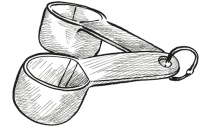


RECIPES FROM NONNA'S KITCHEN



Blueberry Pie



INGREDIENTS

3/4 CUP WHITE SUGAR

3 TABLESPOONS CORNSTARCH

1/2 TEASPOON GROUND CINNAMON

1 TBL LEMON JUICE

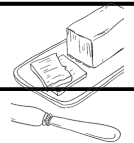
1/4 TEASPOON SALT

4 CUPS FRESH OR FROZEN (THAW)
BLUEBERRIES

2 (14.1 OUNCE) PIE SHELL THAWED

1 TABLESPOON BUTTER

METHOD



BEGIN BY PRE-HEATING YOUR OVEN TO 350 DEGREES AND PUT THE RACK IN THE
MIDDLE OF THE OVEN

NEXT YOU WANT TO COMBINE YOUR CORNSTARCH, SALT, SUGAR, LEMON JUICE &
CINNAMON TOGETHER IN A BOWL. THEN POUR OVER THE BLUEBERRIES.

POUR OVER THE BLUEBERRIES AND MIX GENTLY

POUR INTO ONE OF THE PIE CRUSTS IN YOUR PAN AFTER PUNCTURING
WITH A FORK A FEW TIMES AROUND THE BOTTOM.

DOT WITH BUTTER

CUT THE OTHER PIE CRUST INTO 1/2 STRIPS AND PLACE OVER THE PIE IN
A LATTICE FORMAT

BAKE THE PIE UNTIL GOLDEN BROWN ON TOP AND BUBBLY. ABOUT 50 MINS.

TAKE OUT OF OVEN AND PUT ON COOLING RACK. CUT WHEN COOLED

TOP WITH VANILLA ICE CREAM OR COOL WHIP