

Summer Berry Pie

Serves 8

Feel Free to vary the amount of each berry as desired as long as you have 6 cups of berries total, do not substitute frozen berries here. Serve with lightly sweetened whipped cream.

2 cups (10 ounces) raspberries
2 cups (10 ounces) blackberries
2 cups blueberries
1/2 cup (3 1/2 ounces) sugar
3 tablespoons cornstarch
1/8 teaspoon table salt
1 tablespoon juice from 1 lemon
1 recipe Graham Cracker Crust, baked and cooled
2 tablespoons red currant or apple jelly

1. Gently toss the berries together in a large bowl. Process 2 1/2 cups of the berries in a food processor until very smooth, about 1 minute (do-not under process). Strain the puree through a fine-mesh strainer into a small saucepan, pressing on the solids to extract as much puree as possible (you should have about 1 1/2 cups); discard the solids.

2. In a small bowl, whisk the sugar, cornstarch, and salt together, then whisk into the strained puree. Bring the puree to a boil over medium heat, stirring constantly, and cook until it is as thick as pudding, about 7 minutes. Off the heat, stir in the lemon juice and set aside to cool slightly.

3. Pour the warm berry puree into the baked and cooled pie crust. Melt the jelly in a small saucepan over low heat, then pour over the remaining 3 1/2 cups berries and toss to coat. Spread the berries evenly over the puree and lightly press them into the puree. Cover the pie loosely with plastic wrap and refrigerate until the filling is chilled and set, about 3 hours. Serve chilled or at room temperature.