**EARLY BLUEBERRY PIE**

**By Tiffany Ludwig**  
**Graham Cracker Crust**   
Ingredients  
1 ½ cups finely crushed honey graham crackers  
6 tablespoons melted butter  
  
Preparation  
Preheat oven to 375 degrees F.  
  
First create your graham cracker crumbs. I do this in 2 batches so that it’s easier to manage. Place half of the graham crackers into a large zip top plastic bag. Using a rolling pin, crush the graham crackers until finely crushed. Repeat this with the remaining graham crackers. Pour into a large bowl.  
  
Mix graham cracker crumbs with melted butter until fully blended. Press this mixture into an 8 or 9 inch pie plate or quiche pan (I’ve also baked this in a deep cast iron pan – I love the way this looks).   
  
Cook in oven for 7 minutes. Allow to cool.  
**INGREDIENTS:**   
1. 6 cups fresh blueberries, divided\*  
2. 3/4 cup sugar  
3. 6 tablespoons ground instant tapioca pearls  
4. 1/8 teaspoon salt  
5. 1/4 cup water  
6. 1 tablespoon butter  
7. 1 tablespoon fresh lemon juice

**DIRECTIONS:**   
In a large bowl combine 3 cups of berries, lemon juice and butter. Set aside.  
  
In a small saucepan combine sugar, tapioca, salt and water. Cook over medium / medium-low heat, stirring very frequently for about 8 minutes. Add remaining 3 cups of blueberries and continue cooking and stirring until blueberries are saucy and tapioca pearls are translucent, about another 8-10 minutes.  
  
Pour over mixture in large bowl and mix completely. Once fully combined pour into prepared pie shell. Refrigerate until cool or overnight.  
  
Serve with whipped cream or vanilla ice cream.