**Blueberry Pie**

**Filling:**

6 cups frozen blueberries

¾ cup sugar

½ cup flour

1 Tbsp lemon juice

1 Tbsp butter

**Pie dough:**

2 cups flour

1 tsp. salt

1 tsp. sugar

¾ cup shortening

4-6 Tbsp. cold water

**INSTRUCTIONS**

1. Preheat oven the 425

**Dough:**

1. Mix the flour, salt, and sugar in a medium bowl.
2. Use the pastry knife to cut the shortening into the dry ingredients until it looks like coarse meal.
3. Add the water and mix together with a spoon or fork until a dough forms.
4. Turn out onto a lightly floured surface and knead for about 1 minute. Don’t over work it or it will begin to melt and get very soft.
5. Roll the dough out until it is the same thickness as the pie shell.
6. Cut into strips about as wide as your thumb.

**Filling:**

1. In a sauce pan big enough to hold all the ingredients, mix together all of the **filling** ingredients **except for the butter.**
2. Bring this mixture up to a simmer on medium heat, being careful not to let it burn.
3. After it simmers for about 5-7 minutes, stir in the butter and remove from the heat.
4. Pour this mixture into the pie shells.
5. Arrange the cut pie dough on top in a crisscross pattern.
6. Bake for 35-45 minutes.