

Tart Cherry Pie



1¼ cups cherry juice
1 plus ½ cup water
¾ cup sugar
5½ tbsp. tapioca
1/8 tsp. salt
¼ tsp. almond extract
3 cups canned sour cherries, drained
one 9" unbaked pie shell
pastry strips or crumbs

Heat cherry juice and 1 cup water. Mix sugar, tapioca, and salt with ½ cup of water until smooth. Stir slowly into the hot juice and water, stirring and cooking until thickened. Add almond extract and remove from heat. Add cherries and mix. Chill until cold. Pour into unbaked pie shell. Top with pastry strips to form lattice, or top with bread crumbs when pie is half-baked. Bake at 400° on lowest shelf for 10 to 15 minutes; then turn oven to 350° and bake until finished (lower heat if pie gets too brown). Makes one 9" pie.

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