



A gooseberry pie is a labor of love. First you pick the berries from the thorny bushes, then you prep the berries by removing the stems and blossom remnants from each.

With this recipe you will pre-cook some of the berries so that they will thicken the rest of the filling as the pie bakes. The result is a pie like no other!



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Gooseberry Pie

Pastry for 9" double-crust pie

3 cups gooseberries, stems and blossoms removed

1 ½ cups sugar (can reduce slightly if using the sweeter pink gooseberries)

3 tablespoons quick-cooking tapioca

¼ teaspoon salt

Butter

Prepare pie pastry, line pan with bottom crust.

Crush ½ cup of the gooseberries, and combine in a medium saucepan with the sugar, tapioca and salt.

Cook the mixture, stirring constantly, until thickened and boiling hard. Then add 2 ½ cups whole berries.

Pour this mixture into the pie crust, dot with butter, top with the remaining pastry, and make slits for steam. Bake at 375 degrees for 40 to 50 minutes.