Gooseberry Pie

Source: Chef Scotty
Yield: 8 servings

3 cups gooseberries
2 cups sugar
3 Tablespoons instant tapioca
½ teaspoon salt
1 teaspoon lemon zest

2 9" pie crusts
1 egg
1 Tablespoon water
1 Tablespoon sugar

Procedure:

1. Clean gooseberries and remove stems and tails.
2. In a medium saucepan, crush 1 cup of berries and mix with sugar, tapioca and salt.
3. Bring mixture to a boil, stirring constantly, and cook for 2 minutes.
4. Remove from heat and stir in remaining whole gooseberries and lemon zest.
5. Prepare bottom crust and pour in fruit mix.
6. Cut top crust into ¾" strips and form a lattice top crust.
7. Whisk together egg and water and brush over crust. Sprinkle with sugar.
8. Bake in 400°F oven until crust is brown and filling bubbles (30-35 minutes)

Chef Scotty's Notes:

Gooseberries got their name because they were traditionally served with roasted goose. The tartness of the berries cuts through the heavy fat of the goose. They pair equally well with chicken.

WSU Clark County Master Food Preservers
~ ~ ~

Food Preservation or Food Safety Questions?
Contact us via our Food Preservation & Safety Helpline
360-397-6060 ext. 5366 - Monday thru Friday

Companion recipe to The Columbian Market Fresh Article Gooseberries published on July 8, 2016.
For previous article recipes visit http://ext100.wsu.edu/clark/?p=8163