

Fresh Blueberry Pie with Vanilla Bean Ice Cream

Picnic at the Lake | July/August 2006



- 1/2 CUP SUGAR
- 3 TBSP. CORNSTARCH
- 1/2 TSP. SALT
- 1/3 CUP WATER
- 2 TBSP. LEMON JUICE
- 6 CUPS BLUEBERRIES, DIVIDED
- 1 TBSP. BUTTER
- 1 RECIPE LEMON PIE SHELL OR 1 PURCHASED 9-INCH PIE SHELL

In a large saucepan combine sugar, cornstarch, and salt; add water and lemon juice. Add 2 1/2 cups blueberries; toss lightly. Cook and stir over medium heat until bubbly. Cook and stir 2 minutes more (mixture will be thick). Remove from heat and stir in butter; cool.

Add remaining 3 1/2 cups blueberries to cooled filling, stirring gently. Turn into *Lemon Pie Shell*. Cover; chill until serving time. Serve with *Vanilla Bean Ice Cream*. Makes 8 servings.

LEMON PIE SHELL: In a medium mixing bowl stir together 1 1/4 cups all-purpose flour and 3 tablespoons sugar. Using a pastry blender, cut in 1/3 cup cold butter until pieces are pea-size. In a small mixing bowl combine 1 beaten egg yolk, 1 tablespoon water, and 1 teaspoon finely shredded lemon peel. Gradually stir egg yolk mixture into flour mixture. (Dough will not be completely moistened.) Using your fingers, gently knead dough just until a ball forms. If necessary, cover dough with plastic wrap and chill 30 to 60 minutes or until easier to handle.

On a lightly floured surface, use your hands to slightly flatten pastry dough. Roll dough from center to edge into a 12-inch circle. To transfer pastry, wrap it around a rolling pin. Unroll pastry into 9-inch pie plate, being careful not to stretch pastry. Trim pastry to 1/2 inch beyond edge of pie plate. Fold under extra pastry. Crimp edge as desired. Generously prick bottom and side of pastry in pie plate with a fork. Prick all around where bottom and side meet. Line pastry with a double thickness of foil. Bake in a 450° oven 8 minutes. Remove foil. Bake for 5 to 6 minutes more or until golden, covering edges of pastry with foil, if necessary, to prevent overbrowning. Cool on a wire rack.

Fresh Blueberry Pie with Vanilla Bean Ice Cream

Picnic at the Lake | July/August 2006



VANILLA BEAN ICE CREAM

- 6 EGG YOLKS, SLIGHTLY BEATEN
- 3 CUPS MILK
- 2 CUPS WHIPPING CREAM
- 1½ CUPS SUGAR
- ¼ TSP. SALT
- 1 VANILLA BEAN
- 1 TSP. VANILLA EXTRACT

In a large saucepan combine egg yolks, milk, cream, sugar, and salt. With a knife, halve vanilla bean lengthwise. Scrape out seeds. Add seeds and pod to egg mixture. Cook and stir over medium heat until mixture thickens and coats the back of a metal spoon (temperature will be about 185°). Remove from heat. Pour mixture into a bowl. Remove vanilla pod; discard. Stir in vanilla extract.

Cover; chill several hours or overnight until completely chilled. Freeze mixture in a 4- or 5-quart ice-cream freezer according to manufacturer's directions. If desired, ripen 4 hours. Makes about 2 quarts.