

Great Grandma Gould's Gooseberry Pie

1 cup of granulated sugar

¼ cup of tapioca

½ teaspoon cinnamon

4 cups of gooseberries, cleaned and rinsed (if you are using canned, drain the berries, use 2 -3 cans)

1 ½ Tablespoons butter

2 crusts from the Grandma's Flakey Pie Crust Recipe, given below

Mix the sugar, dry tapioca, cinnamon, and gooseberries in a bowl. Spoon into a 9" pie plate with crust and then dot with the 1 ½ tablespoons of margarine. Bake in a 400 degree oven for 35 to 45 minutes. You may want to cover the pie with foil before putting in the oven so the crust doesn't get too brown!

Grandma's Flakey Pie Crust

I've given this before, but it has been a couple of years, so I thought I would give it again with better instructions for the ones who missed it last time.

This recipe makes up 6 pie crusts. I make the recipe and then divide into 6 sections and freeze in baggies what I don't use for later. Be sure to use the rest of the crusts that you freeze within 3 months! This is really good and easy to make, the trick to really good flakey pie crust is lard and keeping it all very cold! Melt in your mouth pie crust! Yum!

6 cups of All Purpose Flour

Pinch of salt

2 cups of cold lard (When you bring it home from the store, keep it in the fridge!)

1 large egg

1 cup of ice water

In large bowl, mix the flour and the salt. Slice up the lard and cut into the flour with a pastry blender (or two forks) making sure you don't touch the lard with your hands, you want to keep it really cold! Cut the lard in until you have little pieces of lard that look like peas. Stick the bowl into the fridge for about 15 minutes. In the meantime, put some ice in a glass and fill with water. Let stand while you wait on the flour mixture to come out of the fridge.

