

 **Blueberry Pie**

 Pastry for double crust pie

 4 C WHFF fresh blueberries

 1 C sugar

 ¼ C quick-cooking tapioca

 1TBSP lemon juice

 ¼ tsp salt

 2 Tbsp butter, cut

 *Egg Wash*:

 1 large egg, beaten

 1 TBSP water

 1 TBSP granulated sugar

Preheat oven to 400, On a lightly floured surface, roll one half of pie dough to a 1/8-in-thick circle; transfer to a 9-in pie plate. Trim pastry even with rim, flute edge. Refrigerate 30 minutes. Leave remaining pie dough refrigerated. Combine blueberries, sugar, tapioca, lemon juice and salt, stir gently. Let stand for 15 minutes. Add filling to pie pastry and dot with cut butter. With second pastry, gently roll and cut to fit 9-in pie plate. Slit small lines on top pastry for ventilation or create cut outs before laying on top of filling. Flute edge of pie plate with bottom pastry. Brush top pie crust with egg wash and sprinkle with granulated sugar. Bake for 20 minutes on a lower oven rack. Reduce heat to 350, bake 10 minutes more. Cover edges loosely with foil to prevent burning. Return to lower rack of oven, bake 15-20 minutes longer, until blueberries are bubbly and beginning to burst. ENJOY!

**Blueberry Jam**

 8 C WHFF fresh blueberries

 2 TBSP lemon juice

 1 package powdered fruit pectin (1.34 oz)

 7 C granulated sugar

Mash WHFF blueberries and transfer to a Dutch oven. Add lemon juice and stir in pectin. Bring to a boil over high heat, stir constantly. Stir in sugar and return to a boil. Boil for 1 minute, stirring constantly. Remove from heat, skim off foam. Pour into separate jam jars and allow to cool to room temperature, about 1 hour. Cover and let stand overnight or until set, no longer than 24 hours. Refrigerate for up to 3 weeks or freeze for up to 12 months. Enjoy!