



Gooseberry Pie

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 C. fresh gooseberries, stemmed and tailed
- 1 1/2 C. sugar
- 4 T. quick cooking tapioca
- 1/2 t. salt
- 1/4 t. ground cinnamon
- a dash of ground ginger
- 1 T butter

- 1 double pie crust

Instructions

This was my first time cooking with gooseberries, and it turned out rather well I think. An interesting, tasty pie.

1. Crush half of the berries in the bottom of a medium saucepan.
 2. Combine sugar, tapioca, salt, and spices. Mix into the crushed berries.
 3. Cook berries until thick and bubbly. Cook 2 minutes more.
 4. Add remaining whole berries to the saucepan. Mix briefly.
 5. Turn berries into pie shell. Dot the top with butter, seal the top and flute.
 6. Bake for 35 minutes at 400° F. Let cool before serving.
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