

MIXED BERRY PIE BY CARMEL SASAKI
2014 WINNER: *Best Crust & Judge's Choice*

DOUBLE CRUST:

2 ½ cups all-purpose flour
2 tablespoons sugar
½ teaspoon salt
½ cup butter, cut into ½ inch pieces
½ cup shortening, cut into ½ inch pieces
2 egg yolks
4-5 tablespoons ice cold vodka

Pulse flour, sugar & salt together in food processor or mix in bowl. Add butter, shortening & egg yolks. Pulse in food processor or cut in with a pastry blender to make pea-sized crumbs. (It's ok to use your hands, too, but work quickly). Add vodka & mix until dough just sticks enough to form a ball. Divide in half & each in plastic wrap & chill in fridge at least ½ hour.

FILLING:

4 cups Pacific Northwest blueberries
2 cups sliced strawberries (or raspberries, cherries or any fruit you like)
½ cup sugar
1 tablespoon lemon juice
2 tablespoons cornstarch

Set your oven to 375 degrees. Roll each dough ball, placing one in a 9-inch pie pan, reserving the other dough for the top. Gently mix filling ingredients together & pour filling into prepared pie crust. Lay top dough & cut slits for venting.

Bake at 375 degrees for 50-60 minutes until crust is golden brown & mixture begins to bubble. If the crust starts to get too dark, place aluminum foil on top, then remove it during the last 5 minutes. Transfer to wire rack & cool completely.

STRAWBERRY RHUBARB PIE BY DIANA BRANDON
2014 WINNER: *Best Filling*

FILLING INGREDIENTS:

1 ½ pounds strawberries, chopped into ½" pieces
1 pound rhubarb, chopped into ½" pieces
½ cup sugar
¼ cup brown sugar
1 tablespoon lemon juice
¼ teaspoon salt
¼ cup cornstarch

CRUMBLE TOP INGREDIENTS:

¾ cup all-purpose flour
1/3 cup brown sugar
6 tablespoons butter

FILLING: Cut up strawberries and rhubarb and place in a large bowl. Mix with remaining filling ingredients. Pour into pie shell.

CRUMBLE TOP: Mix all ingredients together with your hands. Crumble all over pie.

Bake at 400 degrees for 20 minutes; reduce heat to 350 degrees, surround with foil (to prevent edges from burning), bake 25-30 minutes more.

Lasts up to 3 days uncovered on the counter. Filling may be frozen. Best if allowed to cool completely before serving.

BERRY PIE BY ANN HASTY
2014 Winner: *Best Appearance*

3 cups fresh berries

2/3 to 1 cup sugar

3 Tablespoons Tapioca

1 Tablespoon butter & lemon juice

Mix sugar, tapioca & dash of salt. Add berries. Pour into pie crust. Dot with butter.

Bake @ 400 degrees – 40 to 50 minutes