



ICEBOX BLUEBERRY PIE

A true hot summer days delight

Ingredients:

- $\frac{3}{4}$ c. sugar
- 3 T. cornstarch
- $\frac{1}{4}$ t. salt
- $\frac{2}{3}$ c. water
- 4-5 c. fresh blueberries
- 2 T. butter
- 1 $\frac{1}{2}$ T. lemon juice
- $\frac{1}{4}$ c. Gran Marnier liqueur

Method:

Bake a single pastry shell in 8" or 9" pie pan.

To make filling combine sugar with cornstarch and salt in a saucepan. Add water and 1 cup blueberries. Heat to boiling, stirring constantly, boil until very thick about 15 minutes. Remove from heat and stir in butter, lemon juice and Gran Marnier. Let cool. Stir in remaining blueberries into cooled mixture. Refrigerate 1 hour. Spoon into pastry shell. Refrigerate at least 1 more hour. Store in refrigerator.

Concentrated orange juice or Orange Liqueur may be used in substitution for Gran Marnier.

**Submitted by Pat & Debby Donnelly
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