**NS Wild Blueberry Pie**Make with frozen blueberries to enjoy year-round.

Adapted from the Maine Wild Blueberry Association.

Wild Blue is good for you

2 1/2 lbs frozen wild blueberries, or enough to generously fill your pie plate  
1 TBS fresh lemon juice  
1 cup sugar  
4 TBS corn starch  
1/2 tsp cinnamon  
1/4 tsp nutmeg  
2 rounds of your favorite pie crust

1. Preheat oven to 375.
2. Mix the blueberries and lemon juice together.
3. In a separate bowl, mix the sugar, corn starch and spices.  Add the dry ingredients to the berries and let the mixture stand for 15 minutes.  After 15 minutes, stir the mixture.  You will see the berries absorbing the sugar.
4. While the mixture sits, line a pie pan with one round of pie crust.  When mixture is ready, pour it into the pie crust and cover with the second round of dough.  Crimp the edges and don’t forget to make slits in the top crust to release the steam.
5. Bake for 45-55 minutes or until you can see the juices begin to gel. Let pie rest for 2 hours before cutting. Enjoy!

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