



BUTLER'S ORCHARD CHERRY PIE

2 pie crusts

5 cups fresh tart cherries or 2 cans (16 Oz each) cherries

1 to 1 ½ cups sugar

¼ cup cornstarch

¼ tsp. salt

2 Tbsp. butter

Red food coloring, if desired

Line pie pan with one crust. Drain cherries well, reserving $\frac{3}{4}$ cup cherry liquid; set aside. In saucepan, combine sugar, cornstarch and salt; stir in reserved cherry liquid and food color. Cook, stirring constantly, over medium heat until mixture thickens and begins to boil. Remove from heat and gently stir in drained cherries. Pour into pastry lined pie plate; dot with butter. Cover with top crust and flute edge. Slash top. Bake in 425° oven for 40 minutes until crust is golden. Serve warm or cold.

From the Kitchen of Mrs. Butler

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