

DUTCH OVEN COOKING

12 inch Dutch oven

24 hot coals

FRESH BERRY PIE

CRUST

2 cups flour

1 tsp salt

1 cup Crisco shortening

½ cup cold water

FILLING

2 cups raspberries

2 cups strawberries

2 cups blueberries

1 ½ tsp grated orange zest

1 tsp grated lemon zest

¼ cup brown sugar

1 tsp vanilla extract

¼ cup tapioca

Line the Dutch oven with parchment paper so that the sides of the paper extend well above the top of the oven. This will help in removing the pie from the oven to serve.

To make crust: combine flour and salt in medium bowl. Cut in shortening, add cold water, gently work in to form dough, do not over mix as this will cause crust to be tough. Place dough onto well-floured surface and roll out to ¼ inch thick and place in oven. Trim sides to about 4 inches high.

Filling: Place ingredients in large bowl and mix gently. Spoon filling into crust. Fold crust down over the filling. Roll out any remaining dough, cut into strips and place across top. Sprinkle with sugar.

Cover and bake, using 10 hot coals underneath oven and 14 on top, for 40-45 minutes or until crust is browned. Cool 5 min. in uncovered Dutch oven. Remove and serve, yum yum