

Strawberry-Balsamic Pie

- 3 pints fresh strawberries, sliced (maybe some kiwi in place of strawberries)
- 1-1/2 tablespoons balsamic vinegar
- 1 cup white sugar
- 1/2 teaspoon salt
- 1 teaspoon black pepper
- 6 tablespoons cornstarch
- [pie crust](#) ^[1]
- 1 tablespoon unsalted butter
- optional: 1 egg yolk, a tablespoon of cream and a pinch of sugar

Preheat oven to 400 degrees Fahrenheit.

Combine all ingredients but the pie crust and the butter. Mix well.

Roll your bottom crust into a pie plate. Fill your pie with the strawberry mixture.

Cut the butter into tiny pieces, and dot the top of the pie.

Roll your top crust, place over the pie, and vent the top crust.

Optionally, make a glaze with egg-yolk, cream and sugar, and brush on your pie.

Bake on a low rack of the oven for 20 minutes, then reduce the oven to 350 degrees and bake for another 40 to 45 minutes.

Remove from the oven and cool at room temperature for 2 to 4 hours.

Serve with vanilla ice cream and/or whipped cream.

Preparation time: 4 to 6 hours, plus time to make your crust

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