

Fresh Cherry Pie

3 CUPS FRESH CHERRIES (WASH, REMOVE PITS)
1 1/2 CUPS SUGAR
1 STICK SALTED BUTTER OR MARGERINE
1/4 CUP COLD WATER
3 TBSP. CORN STARCH
3 DASHES SALT
2 READY MADE REFRIGERATED PIE CRUSTS
1/2 TSP. CINNAMON
1/2 CUP SUGAR

Preheat oven to 325 degrees. Put cherries in a medium saucepan with sugar. Cook for 8-10 minutes on medium heat. Add butter/margarine. Put water and corn starch in liquid measuring cup and whisk well. Pour into cherries. Add dashes of salt and cook on low until thickened. Remove from heat. Place one crust in pie plate with it overlapping sides. Add cherry filling. Cut pattern in top crust if desired. Center top crust on top of pie. Seal edges. Sprinkle very lightly with cinnamon/sugar. Bake 1 hour. Serve hot with ice cream or whipping cream.

OPTION: add zest of an orange or lemon (careful none of white pulp) to filling.