



VERONICA VICHIT-VADAKAN


OREGON'S ORIGINAL
MARIONBERRY PIE

The very first time I appeared on Jeopardy! I shared with Alex my deep love of pie, a food that represents community and connection. He asked me what my favorite pie was and I said Marionberry Pie, which is a variety of blackberry developed in Oregon's Marion County.



INGREDIENTS:


2 STORE-BOUGHT CRUSTS
6 CUPS MARIONBERRIES
(BLACKBERRIES OR A MIX OF YOUR
FAVORITE BERRIES WILL WORK, TOO)
1 CUP GRANULATED SUGAR
2 TEASPOONS LEMON ZEST
2 TABLESPOONS INSTANT TAPIOCA
1 EGG, BEATEN
2 TEASPOONS SUGAR



1. In a large mixing bowl, combine the marionberries, sugar, lemon zest, and salt. Add the instant tapioca — if you are using frozen berries use one more tablespoon because frozen berries give off more liquid. Combine well.

2. Preheat the oven to 425° F.

3. Line a 9-inch pie pan with one of the crusts. Pour in the marionberry mixture. Dot the top of the pie with 2 tablespoons of butter, then cover with other crust. Pinch and crimp the crusts together. Cut at least three slashes in the top of the crust - you can get creative and make it pretty!



4. Brush the top with the beaten egg.

5. Place the pie on a cookie sheet (in case it boils over) and place in the oven. Bake for 20 minutes at 425° F. Then reduce the heat to 375° F and bake 20 minutes more. After that second 20 minutes is up, take the whole pie out of the oven and sprinkle the top with sugar. If it's starting to get too brown around the edges, cover the rim with foil.

6. Put the pie back in the oven and bake for 20 minutes more. You should be able to see the filling bubbling up through the vents on the top. The pie should be in the oven for about 1-hour total. Remove the pie from the oven. Now for the most difficult part: WAIT for about an hour before serving! It's fantastic with whipped cream or vanilla ice cream.