

# *Deep-Dish Huckleberry Pie*

Made with Crisco pastry and served with ice cream on the top, it's fit for a king.

3 cups huckleberries	1 teaspoon lemon juice
1 cup sugar	or vinegar
2 tablespoons pastry flour	• $\frac{1}{8}$ teaspoon salt
	Plain pastry

Pick over, wash and drain berries. Mix sugar, flour and salt together. Then mix with the berries. Add lemon juice or vinegar. Put the berries in a deep Criscoed pie plate or in individual dishes. Cover with plain pastry. Trim and press with fingers or fork to make a fancy edge. Prick with fork to allow steam to escape. Bake in quick oven (425° F.) 10 minutes, reduce heat to moderate (325° F.) and bake 25 minutes.