

Cherry Pie

(Adapted)

Courtesy of George Washington's Mount Vernon's *Dining with the Washingtons*

1 Pie crust

1 cup red currant jam

5 cups fresh sour cherries, preferably Morello, pitted, or 3(1lb., 9 oz.) jars of preserved Morello cherries, drained with about ¼ cup of juice reserved

4 tablespoons arrowroot

1 cup sugar, plus more for sprinkling over crust (optional)

1/8 teaspoon salt

1 tablespoon butter, chilled and diced

1. Preheat oven to 400°F.
2. On a lightly floured surface, roll out the pie crust dough to about ¼ inch thickness and place in a lightly greased pie pan, gently pressing it into the pan. Set aside in the refrigerator.
3. Heat the red currant jam, stirring until it begins to soften, about 2 minutes. Stir into the cherries, mixing together well. Combine the sugar and salt and stir into cherry and jam mixture, stirring to dissolve. Taste the mixture and add more sugar if it is too tart.
4. Combine the arrowroot with half of the reserved juice, then blend into the remainder. Add to the cherries and mix until well combined.
5. Pour the cherries into the prepared pie shell. Dot the butter over the filling. Place the top crust over the filling, folding the bottom edges up over the top piece of dough and the pinching together to seal. If desired, sprinkle additional sugar over the top.
6. Bake for 20 minutes, then reduce the temperature to 375°F and bake for an additional 25 to 30 minutes, or until the filling is bubbly and the crust is golden brown.
7. Remove from the oven and set on a rack to cool thoroughly before slicing. The juices will thicken as the pie cools.