

Quick & Easy

THE COSTCO WAY

California Giant Berry Farms Strawberry Pie

Makes 8 servings

Ingredients:

5 to 6 cups (2 lbs) California Giant Berry Farms strawberries, hulled and halved

½ cup granulated sugar, plus extra for sprinkling

⅓ cup lightly packed brown sugar

½ cup cornstarch

Large pinch of salt

2 Tbsp lemon juice

2 premade pie dough

Handful of flour

1 large egg, beaten

Instructions:

Preheat oven to 400 F. In a large bowl, combine strawberries, sugar, brown sugar, cornstarch, salt and lemon juice. Toss until the cornstarch disappears into the strawberries. Let rest for 10 minutes. The strawberries will begin to produce juice.

On a lightly floured surface, roll out dough to fit a 9-inch pie pan. Transfer one crust to the bottom of the pie pan. Spoon in the strawberry filling. Cut the other crust into ½-inch strips. Weave a lattice top over the filling. Trim and crimp the edges. Cut any extra crust into a strawberry shape. Place on top of the pie. Brush the egg over the pie crust. Sprinkle with sugar.

Place on a baking sheet. Bake for 15 minutes. Reduce temperature to 350 F. Bake for an additional 30 minutes, or until the crust is golden. Cool completely before serving.

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