



## Cherry Pie on the Big Green Egg

### Ingredients

Pie crust of your choice premade or from scratch  
5 Cups pitted cherries (if frozen, bring to room temperature)  
1 cup granulated sugar  
3 tablespoons cornstarch  
¼ teaspoon salt  
1 teaspoon lemon juice  
1 teaspoon lemon zest  
½ teaspoon vanilla extract

### Big Green Egg Set Up:

Set your EGG for indirect cooking, using the convEGGtor and stabilize at 375°F/191°C.

### Instructions

Combine pitted cherries, sugar, cornstarch, lemon juice, vanilla extract, and salt in a large bowl. Stir to combine. Set aside.

Remove dough from refrigerator and allow to warm slightly until workable. Roll out dough on a floured surface until it is approximately 13 inches in diameter, or large enough to fit into 9-inch glass pie dish. Transfer dough to pie dish; keep overhang for now.

Fill unbaked shell with cherry filling and dot with remaining butter.

Roll out second disc, approximately 13 inches in diameter. May use as is and cover pie, or cut into approximately 1-inch strips to create lattice design. (If not using lattice design, make sure to cut ventilation slices in your top crust).

Using a knife, cut off excess dough overhang to about ½ inch. Fold edges over and use fork or fingers to crimp the edges.

Brush top of pie (not edges) with egg wash. Sprinkle with remaining 1 tablespoon of sugar.

Grill pie until golden brown about 45 minutes.

Cool before serving.

Serve with vanilla ice cream or whipped cream.