

# Vanilla-Bourbon Blueberry Pie

## Ingredients

- 2 pie crusts
- 2 lbs. fresh blueberries
- $\frac{3}{4}$  cup brown sugar
- 3 tbsp cornstarch
- $\frac{1}{4}$  cup bourbon
- 1 tbsp vanilla extract
- 1 vanilla bean seeds removed from the pod
- Zest from 1 lemon
- 1 egg beaten
- Demerara sugar for sprinkling

## Method

Set the EGG for indirect cooking with the convEGGtor at 350°F.

Prepare one crust in a 9-inch pie plate

In a large bowl mix together blueberries, brown sugar, cornstarch, bourbon, vanilla extract, vanilla bean seeds and zest of 1 lemon. Toss well to coat making sure everything is well mixed.

Spoon the filling (and all juices) into the prepared pie plate.

Decorate top of pie with braided crust or top crust from the second pie crust.

Brush the top crust with egg and sprinkle with demerara sugar.

Place pie in the EGG and bake for 50 minutes or until crust is golden.

Let rest for at least 3 hours.

Serve with vanilla ice cream and enjoy!

