



The Golden Thimble's Blue Book Recipes

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Grandma's Gooseberry Pie

Finding a Gooseberry bush these days is really hard, but if you are lucky enough to find one then you must make yourself one of these succulent green gooseberry pies! Yummo!! Remember to wear some gloves as it can be a little harsh on the hands when picking them.

After picking the Gooseberries you will want to clean them and you will notice that there is a little top tail and tail on the bottom which must be removed before using them. You will need to cut off the tail on the bottom with a paring knife but the top tail can be picked off. Rinse them and measure out 4 cups. This pie definitely reminds me of my childhood! Here's the recipe for the pie.....

4 cups fresh gooseberries, cleaned and stemmed
2 cups white sugar*
¼ cup of quick-cooking tapioca
½ teaspoon salt
½ teaspoon of cinnamon
1 ½ tablespoons of butter

Recipe for a 2 crust 9" pie

Preheat your oven to 400 degrees F.

Take a cup of the cleaned and stemmed gooseberries and crush in the bottom of a saucepan. Add the sugar, tapioca, salt and cinnamon and bring to a boil, stirring constantly. Cook for a few minutes to dissolve the tapioca and sugar and to "marry the ingredients.

Take off stove and mix remaining berries into the cooked mixture, stirring well. Turn the fruit mixture into a pie pan that has been lined with a pie crust and dot with the 1 ½ Tablespoons of butter. Top with the remaining pie crust and cut slits in top to vent. Brush with milk and sprinkle additional sugar on top. Bake at 400 degrees for 30-40 minutes or until pie is bubbling through the cut vents in top.

Please note if using canned gooseberries from the super market, you will need 4 cups of berries and **only 1 cup of sugar as they are generally packed in syrup and even though you will be draining them first....they will have soaked up some sugar from the can.*



This is what a Gooseberry looks like if you have never seen one before! Ya!! They are green!