

# Peach Blueberry Pie

Courtesy of: The Better Home Life

## Ingredients:

Best Pie Crust

5 Cups of peeled and thinly sliced peaches

2 Cups of fresh blueberries

1 cup of sugar

3 tablespoons of lemon juice

1/4 cup tapioca

1/8 teaspoon of salt

2 tablespoons of butter

## Directions:

Prepare a pie crust.

Preheat the Traeger to 400 degrees F.

Peel and thinly slice peaches. Add peaches, blueberries, sugar, lemon juice, tapioca, and salt to a large mixing bowl. Mix well.

Pour into a prepared 9.5 inch pyrex pie dish. Top with slices of butter. Cover with top crust. Pinch the edges together. I use the handle of a butter knife to make a decorative edge, and the blade to make a few slits.

Cover the pie edges with foil so the crust doesn't brown too quickly, and place in the center of the grill.

Bake for 30 minutes, then remove the foil. Continue to bake for another 20 minutes or until the crust is slightly browned.

## Alternate baking directions for the oven.

Preheat the oven to 400 degrees F. Cover the edges of the crust with foil, so the crust doesn't brown too quickly, and bake for 35 minutes. Remove the foil and bake for another 10 minutes or until the crust is lightly browned.