

Sour Cherry Pie

2 9-inch pie crusts
3 cups sour red cherries
½ cup cherry juice
1 cup sugar
1/8 tsp salt
3 Tbsp minute tapioca
2 Tbsp butter
1 tsp lemon juice

Pit cherries. Drain and save juice. Combine juice, sugar, salt, and tapioca. Cook, stirring, until thick and clear. Add butter, lemon juice and cherries. Pour into a 9-inch bottom crust. Cover with top crust and press edges together. Make slits in top crust. Bake at 425 degrees for 10 minutes. Reduce heat to 400 degrees. Bake until crust is brown, about 25-35 minutes more.