

Strawberry-Apple Mint Pie

- 1 9-inch baked pie shell
- 1 cup strawberries, crushed
- 2 medium apples, chopped
- 2 Tbsp finely chopped apple mint
- 1 cup water
- 1 cup sugar
- red coloring
- additional whole berries

Wash and hull berries; crush enough to make 1 cup. Reserve 6 or 8 berries of equal size for garnish and small ones to cover pie bottom. Pare and chop apples. In water in a saucepan dissolve sugar and add fruits and mint. Bring to a boil then cook over low heat 5 minutes. Test for thickening, and when juice drops thickly off a spoon, remove from heat, stir in coloring and cool for a few minutes. Arrange a layer of reserved berries over bottom of a pie shell and pour warm mixture over them. Cool. As pie begins to set, place a berry on top for each serving, equidistant from each other and about halfway out from center. Whipped cream may be piped around berries or decorate the top as desired.