



## Rustic Cherry Pie

### You Will Need:

1 Rustic Pie Crust, prepared (see additional recipe)	2 Tablespoons Delavignes Cherry Infused Balsamic Condimenti
1 lb cherries, pitted	1 teaspoon vanilla paste
¼ cup brown sugar	1 teaspoon cornstarch
2 Tablespoons flour	milk for brushing
½ teaspoon fine sea salt	

### Instructions:

Preheat oven to 400 degrees F. Whisk the brown sugar, flour & salt together in a large bowl, toss in cherries. Combine the **Cherry Balsamic**, vanilla & cornstarch in a small bowl and mix until smooth. Gently toss the Balsamic mixture in with cherry mixture until evenly coated. Roll the chilled pie crust into a 15 in circle on a floured surface; transfer to a parchment-lined cookie sheet. Pour the filling into the center of the dough; be sure to leave approx a 3-4 inch border around the edges. Gently fold the dough over the filling and brush with milk (the center will be exposed filling). Bake for 25 minutes or until golden; cool 20 min before slicing!

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