

## Steve Wariner's Luscious Cherry Pie

*"Wariner doesn't often find himself in the kitchen, but when he does, it's usually to make this cherry pie from his aunt Doris."*

Two 1-pound cans pitted, tart red cherries, drained (in season, use 1 quart fresh pitted red cherries)

1 ¼ cups sugar

2 ½ tablespoons flour

¼ teaspoon salt

Pastry for 2-crust 9-inch pie

Mix together cherries, sugar, flour, and salt. Spoon into pastry-lined pie plate. Roll out remaining pastry, cut into ½-inch-wide strips. Interlace strips in crisscross fashion over filling to make lattice top. Trim strips even with pie edge. Turn bottom crust up over ends of strips. Press firmly to seal edge. Flute edge.

Bake in 450° oven 10 minutes. Reduce heat to 350° and bake 30 minutes or until golden brown and filling is bubbly. Cool on rack. Makes 6 to 8 servings.

*Excerpt from Around the Opry Table: A Feast of Recipes and Stories from the Grand Ole Opry*