

# Sour Cream Blueberry Pie

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1 9-inch pastry shell  
3 eggs, beaten  
 $\frac{3}{4}$  cup dairy sour cream

2 cups fresh blueberries  
 $\frac{3}{4}$  cup sugar  
Dash salt

Stem berries and gently rinse. Pat dry and set aside. In a mixing bowl blend together beaten eggs and sugar. Fold in sour cream till mixed. Fold in berries. Pour mixture into pie shell and bake in pre-heated 325°F oven approx. 60 minutes till pie is firm.