

# Crowberry Pie

Developed by Gayla Pedersen

Produced with support from the  
U.S Fish and Wildlife Service,  
Kodiak National Wildlife Refuge.



## MATERIALS:

Berry bucket for gathering  
Bowl for soaking  
Strainer  
Medium saucepan  
Zester or cheese grater

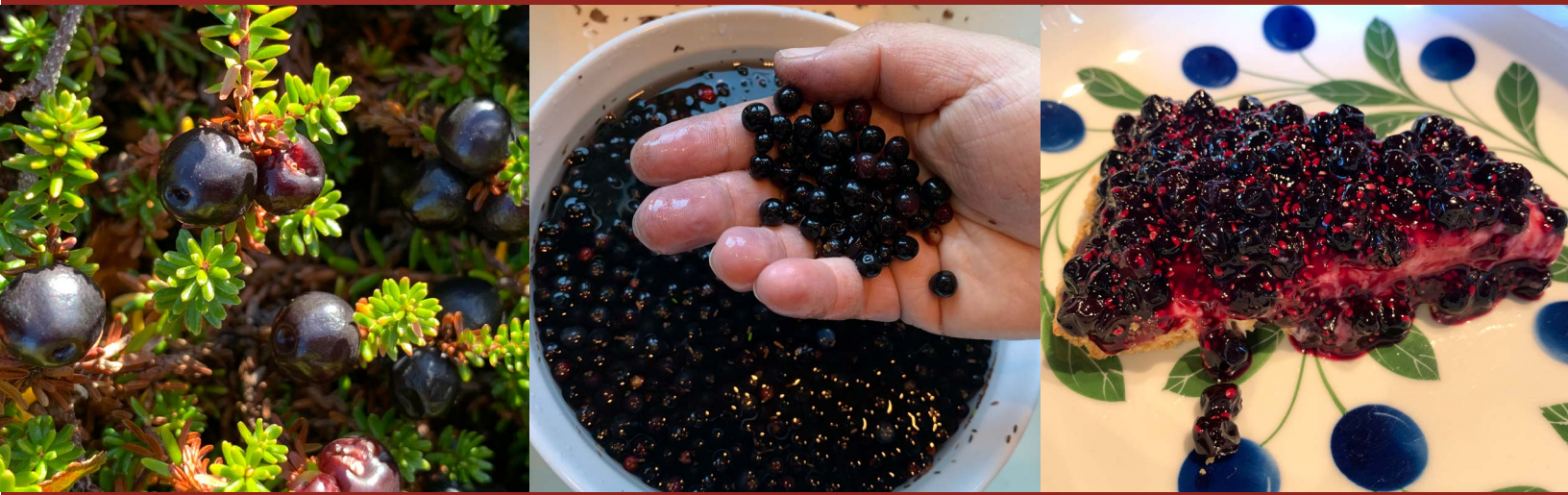
## INGREDIENTS:

4 c Crowberries  
2 c Sugar  
1 Lemon  
4 T Chia seeds  
Prepared pie crust with cream  
cheese filling\*

**CAUTION:** All use of wild plants is done at the user's own risk. The Alutiiq Museum and its partners accept no responsibility for experimentation.

## Step One: Collect Crowberries

1. Crowberries grow on low shrubs and can typically be found at higher elevations on mountainsides. They are often found near low bush cranberries.
2. Crowberries are easy to identify by the small blossom end on the top and their dark black color.
3. Harvest the berries by lightly grasping the plant and gently scooping the berries into your hand. You do not need to pluck the berries as they will come off easily. Harvest without disrupting the mats of foliage.



## Step Two: Clean the Crowberries

1. Submerge the crowberries in water to allow debris to float to the top of the water. Gently swirl the water and remove any leaves and stems with your fingers.
2. Drain the berries well to remove any excess water. Crowberries are naturally low in flavor, and extra water will dilute the flavor further.

## Step Three: Make the Crowberry Filling

1. Put the washed crowberries in a medium saucepan on low heat and add sugar. Use a ratio of 2:1, berry to sugar. Stir berries and sugar begin to simmer while you juice and zest one lemon.
2. Add the zest and lemon juice to the berry mixture and stir to mix thoroughly. Allow to simmer on medium to low heat for 10 minutes and stir occasionally.
3. After the mixture has simmered for 10 minutes, add the chia seeds. Use 1 tablespoon of seeds to 1 cup of berries. Stir in thoroughly and let cool to room temperature. Pour the berry mix into a ceramic dish to help it cool faster.
4. Once the berry mixture has cooled, spoon it over your filled pie crust (\*recipe below). If there is excess liquid in your berry mixture, use a slotted spoon to transfer the mix to your pie.
5. Allow the topped pie to cool for 2-4 hours before eating to let the berry mixture set.

Link to video instructions: <https://vimeo.com/625846351>

### Cheesecake Pie Filling

Ingredients:

- 8oz Block cream cheese
- 14oz Can sweetened condensed milk
- 1/3 C Lemon juice
- 1/4 C Heavy Cream
- 1 Prepared graham cracker crust

1. Beat cream cheese, sweetened condensed milk, lemon juice, and heavy cream together, starting slow and increasing the speed as they begin to incorporate. Beat until the mixture is smooth and velvety.
2. Pour the mixture into prepared pie crust and chill overnight in the fridge.