



## Easter Pie

**Prep Time:** 20 minutes

**Cook Time:** 40 minutes

**Cool Down:** 1 hour minimum

**Equipment:**

- 2 large bowls
- deep dish pie plate
- kitchen scissors, pastry brush

**What you need:**

1 Pillsbury refrigerated pie crust (homemade is good too!)

7 eggs

1 bulb of fresh mozzarella (not pre-shredded)

¼ pound of each of the following meats, sliced thin:

Prosciutto

Mortadella

Sweet Capicola

Genoa Salami

Ham (any plain/regular variety)

**To Prepare:**

Preheat your oven to 425 degrees.

Using kitchen scissors or just tearing with your fingers, cut all the meat into thin strips, one slice at a time, into a large bowl. Resist the urge to cut multiple slices at once. You need everything well separated so that all the meats will mix together in the pie. Take the mozzarella bulb and pull it apart into strips similar to the meats and add it to the bowl as well.

Once all your meat and cheese is cut, scramble six of the eggs in a separate bowl and pour them over the meat/cheese mixture. Mix thoroughly (using clean fingers to squish it all together is kind of fun).

Get one of your pie crusts into the bottom of the deep dish pie plate. Pour the egg/meat/cheese mixture into the crust and spread it out evenly. Place the other pie crust on top, tuck any excess dough underneath itself and crimp it to the edge of the pie plate with your fingers. Slice a small x in the center of the pie to ventilate. Scramble the remaining egg in a bowl and liberally apply it to the crust using a pastry brush (or your fingers).

Place the pie in the middle of the preheated oven. After 20 minutes, decrease the temperature to 375 degrees and continue baking for an additional 20 minutes, or until perfectly golden brown and tantalizing.

**Serving:**

At minimum you should allow the pie to cool at room temperature for 1 hour before serving. If you have the time, my family actually prefers to bake the pie a day or more in advance. Allow the pie to cool completely, refrigerate it over night, then reheat it as needed. It's even really good cold straight out of the refrigerator at 2am... not that I would know...

**Variations/Prep Notes**

- It is just as easy (and just as worth it) to make 2 pies. Just saying
- The real recipe actually calls for "fresh cheese" also known as "basket cheese", which is an Italian delicacy made only at Easter time. I have never been able to locate it, so I've always just used fresh mozz and it works wonderfully.