

2 Stews

Rustic Apple Pie

8 medium apples*, peeled, cored and sliced
1/2 cup brown sugar
1/2 cup white sugar
1 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon salt
2 tablespoons flour
1 tablespoon butter
optional: 1/4 cup chopped walnuts
2 tablespoon raisins soaked in
1 tablespoon brandy, until plump

*I used mainly Granny Smith apples for their firmness and sweet/ tart flavor and Fuji and Macintosh to round out the taste.

Preheat oven to 375 degrees

Roll chilled pie dough, between 2 sheets of plastic wrap (to prevent sticking), into a rough 15 inch round. Place dough into a 9 inch pie pan, letting excess to hang over the sides.

In a large bowl, mix apples, sugars, cinnamon, nutmeg, salt and flour. Add optional nuts and raisins and stir. Spoon into the prepared pie pan, dot with butter and fold the overhanging dough over to cover apples. The center will be left uncovered. Sprinkle with a little sugar. Bake in preheated 375 degree oven for about an hour, until crust is golden brown and apples are cooked and juicy. Check after half an hour to make sure it is not browning too quickly. If it is, loosely cover with aluminum foil for the remaining time. Serve warm with vanilla ice cream or whipped cream.

Eight servings

2 *Stews*

Pate Brisee (Pie Crust)

adapted from Martha Stewart

1 1/4 cup all purpose flour

1/2 teaspoon salt

1/2 teaspoon sugar

1 4 ounce stick unsalted butter, chilled and cut in small pieces

3 tablespoons ice water (approximately)

In the bowl of a food processor, combine flour, salt and sugar. Add butter, and process until the mixture resembles coarse meal, about 8-10 seconds. With the machine running, add the ice water, a little at a time, in a slow steady stream through the feed tube. Depending on the humidity, less or more water may be needed. Pulse until the dough holds together without being wet or sticky, being careful not to process more than 30 seconds. To test, squeeze a small amount together. If it is crumbly, add more ice water, a little at a time. Shape the dough into a disc, cover in plastic wrap and refrigerate for at least an hour. Dough may be stored, frozen for up to one month. Makes one single layer of pie crust.