



Greenmarket Recipe Series

PIE, TWO WAYS

By Veda Karlo, expert baker and longtime Greenmarket friend and volunteer

Do not be intimidated by pie crust! It's one of the easiest things you can make and it pays off because your pies will be so delicious. This recipe will make 2 crusts, the top and bottom for a 9x1 1/2" pie. The best pie pans to use are either glass or metal.

Ingredients

- *2 1/2 c. unsifted all-purpose flour
- 1 1/2 tsp. fine salt
- *3/4 c. (1 1/2 sticks) cold, unsalted butter
- *5 tbsp. lard or white shortening
- 4-5 tbsp. cold water

** Ingredients available seasonally at your neighborhood Greenmarket*

Directions

- In a large bowl mix flour and salt. Cut in butter and lard until you have lumps the size of peas. Sprinkle with 4 tbs. of cold water, tossing the mixture around the bowl.
- Push together into a rough ball. Do not over mix for flaky crust. If you have crumbs sprinkle with remaining 1 tbsp water.
- Cut the ball into 2 disks and refrigerate for 1 hr. They can also be frozen for later use.
- Make filling while the dough is setting in the refrigerator (recipes for apple and pumpkin pie filling below!).
- When you're ready to roll out your dough, cut 2 square pieces of wax paper, sprinkle lightly with additional flour and roll out one piece of dough in between until it is a 12" circle.
- Remove top sheet of wax paper. Invert pie pan on the crust and flip crust and pan over. Remove remaining sheet of wax paper and trim edges of crust.
- For single crust pie trim 1/2 inch wider than rim, fold edge over and crimp. For two crust pie, trim bottom crust even with rim. Moisten edge of crust with beaten egg so top crust will adhere. Roll out remaining crust and cover pie. Trim and crimp.

Apple Pie Filling:

- 3 1/2 lbs. apples, Use Northern Spy, Greenings, or Granny Smith apples
- 1 c. sugar
- 1 tsp. ground cinnamon
- 3 tbsp. cornstarch
- 2 tbsp. lemon juice

For over 40 years GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs, visit www.growNYC.org.

As a non-profit, donations from supporters like you are vital to our continued success. To make a fully tax-deductible contribution, please call 212.788.7900 or make a donation online.



Greenmarket Recipe Series

Directions:

- Preheat oven to 425 F.
- Peel and core apples. Cut into wedges about 1/2" thick.
- Mix all ingredients in a large saucepan and let stand 1 hour until there is some liquid in the bottom.
- Cook over medium heat just until it starts to simmer around the edges and juices start to thicken. Apples will only be half cooked. Take off heat and cool completely before filling pie.
- Brush rim of bottom crust with beaten egg, fill pie.
- Cover with top crust. Trim overhang and tuck under. Crimp and brush top lightly with beaten egg. Cut 5 vents in top crust only.
- Place on cookie sheet on the lowest rack and bake in preheated 425 oven 15 -20 min. Cover rim with pie crust shield if it's over browning.
- Lower heat to 350 F and bake another 30-35 min. until bubbling around the edges. Cool before serving.

Pumpkin Pie Filling:

- *6-7lbs pumpkin, cheese or sugar pumpkin, seeds removed (will make about 4 c. of drained, mashed pumpkin)
- *3 large eggs plus 3 large egg yolks beaten together
- 1 1/2 c. sugar
- 1 tsp. each ground cinnamon, nutmeg, ginger
- 1/2 tsp. ground cloves
- 1 tsp. vanilla extract
- 2 tbsp. cornstarch
- *1 pt. heavy cream
- *1/2 c. whole milk

Directions:

- Place pumpkin in a roasting pan and bake at 400 F until very soft, about 1 hour or more.
- Remove skin and mash flesh or puree in food processor. Drain off liquid in a sieve.
- Mix pumpkin puree along with all of the above ingredients with a whisk.
- Pour into 2 pie crust lined pans placed on cookie sheets. Bake in preheated 425 F oven 15 min. Lower temp. to 350 F and bake another 25-30 min. more.
- Do not over cook, center should still jiggle a little. It will set as it cools. Cool before serving.

For over 40 years GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs, visit www.growNYC.org.

As a non-profit, donations from supporters like you are vital to our continued success. To make a fully tax-deductible contribution, please call 212.788.7900 or make a donation online.