

Gooseberry Pie

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*2 1/3 cups flour, divided
1 teaspoon salt (optional)
2/3 cup Crisco (butter-flavored)
5 to 7 tablespoons ice water
1 cup red currant jelly
2 tablespoons sugar
1 tablespoon milk or water
4 cups fresh or frozen
gooseberries
1 cup water
1 cup sugar
2 teaspoons unsalted butter
1 tablespoon cognac or
brandy
1 egg yolk*

To make the crust: In a bowl, sift two cups of flour and salt together. Cut in the Crisco with a pastry blender until the mixture forms particles slightly larger than grains of rice. Sprinkle with ice water, one tablespoon at a time, tossing gently with a fork until the particles are uniformly moistened and will barely stick together.

Shape the mixture into a ball. Divide. Roll out half of the pastry on a lightly floured pastry cloth and place in a nine-inch pie pan. Refrigerate the second half of the dough.

To make the glaze: In a saucepan, combine two tablespoons of sugar and the red currant jelly. Boil for several minutes until it reaches a temperature of 228 degrees on a candy thermometer. While still warm, paint glaze on the inside of the pie shell. Place the remaining glaze back into the jelly jar and refrigerate for future pies.

For the filling: Wash the fresh gooseberries or partially thaw the frozen ones. In a large saucepan, combine one cup of sugar and one-third cup of flour. Stir in one cup of water. Bring to a boil, stirring. Reduce the heat and simmer for 5 minutes until the mixture is thickened. Stir in the butter, then the cognac. Stir in the gooseberries. Pour the filling into the prepared pie shell. Top with a lattice or plain crust.

Bake in a preheated 450 degree oven for 10 minutes.

While the pie is baking, in a bowl, beat the egg yolk and tablespoon of milk.

Remove the pie from the oven. Brush the crust with the milk mixture.

Bake an additional 30 minutes or until the top crust is browned and the filling begins to bubble.

Cool on a wire rack.

Serve with rich vanilla ice cream.

Per Serving (excluding unknown items): 2058 Calories; 16g Fat (6.8% calories from fat); 33g Protein; 447g Carbohydrate; 8g Dietary Fiber; 233mg Cholesterol; 59mg Sodium. Exchanges: 14 1/2 Grain(Starch); 1/2 Lean Meat; 2 1/2 Fat; 15 Other Carbohydrates.