

Sour Cherry-Apple Pie

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Servings: 8

Preparation Time: 1 hour

Start to Finish Time: 3 hours

FOR THE CRUST

2 1/2 cups all-purpose flour

all-purpose flour (for dusting)

2 tablespoons granulated sugar

1 teaspoon salt

2 1/2 sticks cold unsalted butter, cut into 1/4-inch cubes

1/4 cup ice water

1/4 cup vodka

FOR THE FILLING

2 1/2 pounds Gala apples, peeled and sliced 1/2-inch thick

3/4 cup granulated sugar

2 tablespoons fresh lemon juice

1/2 teaspoon salt

2 tablespoons unsalted butter

2 cups jarred sour cherries (such as Morello), drained, reserve juice

1/4 cup sour cherry juice

1 tablespoon cornstarch

1 large egg, lightly beaten

coarse sugar (for topping)

MAKE THE CRUST: In a large bowl, whisk the flour, granulated sugar and salt. Toss the butter cubes in the flour mixture, then press the cubes between your fingertips until you have large, thin flour-coated flakes. Mix the ice water and vodka together, then drizzle into the flour mixture. Stir with a fork until evenly moistened and clumps start forming. Gather the dough together into a ball, then press and fold a few times until fully combined. Divide the dough between two pieces of plastic wrap. Flatten into disks and wrap tightly. Refrigerate until firm, at least one hour or overnight.

MAKE THE FILLING: In a large bowl, toss the apples, granulated sugar, lemon juice and salt. Melt the butter in a large skillet over medium-high heat. Stir in the apple mixture and bring to a simmer. Cover and cook, stirring occasionally, until the apples are tender, release their juices and begin to shrink, about 12 minutes.

In a small bowl, stir together the cherry juice and cornstarch, then stir into the skillet along with the cherries. Return to a simmer. Cook, uncovered, until thick and glossy, about 1 to 2 minutes. Transfer the filling to a bowl. Refrigerate until completely cool, at least one hour or up to one day.

Roll out one disk of dough on a lightly floured surface into a fourteen-inch round. Ease into a nine-inch pie plate. Trim the edges, leaving a one-inch overhang. Brush off any excess flour and refrigerate. Roll out the other disk of dough into a thirteen-inch round. Transfer the dough to a parchment-lined baking sheet. Refrigerate along with the crust until very firm, at least one hour.

Scrape the filling evenly into the chilled pie crust. With a fluted pastry cutter, cut ten strips of varying widths from the round of dough (on the parchment). Lay five strips of dough across the pie, leaving space between each. Lay five more strips across the pie in the opposite direction, weaving them through to make a lattice. Trim the strips, leaving a one-inch overhang, then fold the overhanging dough (strips and bottom crust) under itself. Crimp with your fingers. Refrigerate the pie to form up the pastry again, one hour.

Place a foil-lined baking sheet on the middle oven rack. Preheat the oven to 375 degrees.

Brush the pie crust (lattice and edge) with the beaten egg and sprinkle with coarse sugar. Bake the pie on the hot baking sheet until the crust is golden and the filling is bubbling, about one and one-half hours,

Transfer the pie to a rack to cool completely.

Per Serving (excluding unknown items): 536 Calories; 33g Fat (55.8% calories from fat); 5g Protein; 53g Carbohydrate; 1g Dietary Fiber; 112mg Cholesterol; 414mg Sodium. Exchanges: 2 Grain(Starch); 0 Lean Meat; 0 Fruit; 6 1/2 Fat; 1 1/2 Other Carbohydrates.