

On the web:

Check out our Project Foodie: Pies board on Pinterest for links to pie tips and more recipes of pies we like!

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Up Next: Civil War Cooking

January/February, 2013

date TBA

As part of a special group of programs being hosted at GPL on the topic of the Civil War, Project Foodie will be going historical too!

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Notes

Pies

November 5, 2012

PROJECT FOODIE



mixing things up in the kitchen with GPL



If you have any questions about this program or any of the recipes, please see Anna Roberts or Sara O'Sha (your librarians for tonight's adventure).

Thank you for coming!



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Basic Pie Dough (All-Butter Version)

Both of these dough recipes are from *A Year of Pies* by Ashley English. Whether you choose to do all butter or incorporate some shortening you should end with a flakey, delicious crust.

Both make enough dough for one double-crust pie

What you need:

2½ cups all-purpose flour

1¼ teaspoons sea salt

1 cup (2 sticks) unsalted butter, chilled and cubed

¾ cup ice water

What you do:

1) Mix the flour and salt together in a medium-large bowl.

2) Using a pastry blender or two forks, incorporate the butter until the mixture resembles coarse meal (you should still have some rather large bits of butter when you're done).

3) Slowly drizzle in the ice water. Stir with a large spoon until the dough begins to clump.

4) Transfer the dough onto a floured work surface and, using your hands, fold it into itself until all of the flour is incorporated into the fats. The dough should come together easily but should not feel overly sticky.

5) Divide the dough in half, shape it into two balls, and pat each ball into a ½-inch thick disk. Wrap each in plastic wrap and refrigerate for at least an hour.

Proceed according to the pie recipe instructions.

What you do:

1) Heat 2 tablespoons oil in a large skillet over medium heat. Crumble sausage into pan; cook, stirring occasionally, until browned, about 4 minutes. Using a slotted spoon, transfer the sausage to a paper-towel-lined plate; set aside.

2) Add remaining 2 tablespoons oil to skillet along with the onion; cook, stirring occasionally, for 2 minutes. Add sliced fennel and red pepper flakes; season with salt and pepper. Continue cooking, stirring occasionally, until vegetables are tender, about 8 minutes. Add tomatoes and cook, stirring, until they release their juices, 3 to 4 minutes. Add the reserved sausage, and stir to combine. Remove from heat, and let cool completely. Stir in feta cheese and parsley; set filling aside.

3) Preheat oven to 425 degrees, with racks in the upper and lower thirds. Line two baking sheets with parchment paper, and set aside.

4) On a lightly floured work surface, roll out one piece of dough to a 16-by-11-inch rectangle. Trim to 15 by 10 inches. Cut into 6 squares (5 inches each). With a dry pastry brush, sweep off excess flour. Place 1/2 cup filling in the center of each square. Fold up all four corners around the filling, so that the points meet in the center but do not touch (leave about 1/4 inch of space between them). Repeat with remaining piece of dough and filling. Transfer to prepared baking sheets.

5) Brush tops of dough with the beaten egg, and sprinkle with fennel seeds. Bake, rotating sheets halfway through, until pies are golden brown and filling is set, about 40 minutes. Cool slightly on a wire rack. Serve warm.

Decorate the top of the cooled pie by fanning out the slices and the medallions.



Sausage Feta Hand Pie

From www.martastewart.com

What you need:

- 1/4 cup extra-virgin olive oil
- 1 pound sweet Italian sausage, casings removed
- 1 large onion, thinly sliced
- 1 small head fennel (about 1 pound), trimmed, cored, and thinly sliced
- 1/2 teaspoon crushed red pepper flakes (optional)
- Coarse salt and freshly ground black pepper
- 6 plum tomatoes, quartered lengthwise, seeded and cut into 1/2-inch dice
- 8 ounces feta cheese, crumbled
- 1/2 cup fresh flat-leaf parsley leaves, coarsely chopped
- All-purpose flour, for dusting
- 1/2 recipe basic pie dough
- 1 large egg, lightly beaten
- 3 tablespoons fennel seeds

Basic Pie Dough (Butter & Shortening Version)

What you need:

- 2 1/2 cups all-purpose flour
- 1 1/4 teaspoons salt
- 6 tbsp. (3/4 stick) unsalted butter, chilled and cubed
- 3/4 cup vegetable shortening, chilled and cubed
- 3/4 cup ice water

What you do:

Exactly the same as all butter recipe. Add shortening and butter at the same time.

Proceed according to the pie recipe instructions.

If using a food processor:

For both recipes combine the flour and salt in processor, pulse to combine. Add the butter (and shortening if using), pulse until mixture resembles a coarse meal (you should still have some pea-sized bits of butter).

Drizzle with the ice water. Pulse until dough is crumbly, but holds together when squeezed with fingers. Do not over-process, it will result in tough dough.

Dough Tips:

- Try to keep your butter, work surface and hands cool
- Refrigerate it before rolling it out
- Roll on a floured surface with a floured rolling pin
- Roll from the center out, turning dough as you work
- Well-wrapped dough will keep in the fridge for three days, and in the freezer for up to three months. Thaw frozen dough before using.

Gingersnap Pumpkin Pie with Pecan Praline Crunch

By Ashley English of the Small Measure blog, www.smallmeasure.com. This recipe can also be found in English's book, *A Year of Pies*.

What you need:

Gingersnap Crust (recipe follows)

Filling:

2 cups pumpkin puree
3/4 cup light brown sugar
1/2 tsp ground cinnamon
1/2 tsp nutmeg
1/2 tsp ground ginger
1 tsp salt
3/4 cup heavy cream
1/2 cup milk
2 eggs, beaten
2 tsp vanilla extract

Pecan Praline topping:

1/2 cup toasted pecans, coarsely chopped
3 Tbsp butter, melted
2 Tbsp sugar
1/2 tsp salt
1/4 tsp ground cloves

What you do:

Preheat the oven to 350 degrees.

Prepare the filling:

- 1) Combine all of the filling ingredients in a medium-sized mixing bowl.
- 2) Whisk until well incorporated.

1/2 cup butter, and a pinch of salt until light and fluffy. Add 2 teaspoons flour and the cornmeal and mix until just incorporated. Add eggs, one at a time, until incorporated, scraping down the sides of the bowl between additions.

7) In a small bowl whisk together the creme fraiche, clementine peel, lemon peel, clementine juice, lemon juice, and 1 teaspoon vanilla. With the mixer running on slow, add the wet ingredients. Scrape down the sides again and mix until incorporated (the mixture may look curdled. This is ok!).

8) Pour the filling into the prepared shell and bake at 350 degrees F for 35 to 40 minutes, until the pie is just set but still has a very slight wiggle in the center. Allow to cool completely on a wire rack.

9) If you would like to make decorative shapes or medallions with remainder of dough: Between two sheets of waxed paper or parchment paper, roll the remaining crust dough to 1/8" thick. Place on a baking sheet and chill 5 minutes or until firm. Using an embossed maple cookie stamp, press gently on the dough, and using a round cutter, stamp out medallion shapes or use decorative cookie cutter to cut out shapes. Place the medallions or shapes on a parchment lined baking sheet and bake at 350 degrees F for 5 to 10 minutes or until just golden brown. Allow to cool completely on a wire rack.

10) If you would like to make the quick candied clementines: Cut the clementines into 1/8" slices. Brush lightly with melted marmalade.

For the candied clementine topping (optional):

2 clementines

1 tbsp. orange marmalade, melted

What you do:

1) For Shortbread Crust, in the bowl of a food processor fit with the blade attachment, combine 1 cup flour, 6 tablespoons butter, the cornstarch, 1/4 cup sugar, and 1/2 teaspoon salt. Cover and pulse until the mixture resembles coarse cornmeal.

2) In a small bowl, whisk together the water, egg yolk and 1 teaspoon vanilla until well combined.

3) While pulsing, slowly pour the egg mixture into the flour mixture and pulse until the dough just begins to look moist.

4) Turn the dough out onto a large piece of plastic wrap and gently turn the dough a few times to distribute any dry patches. Wrap and refrigerate at least 20 minutes.

5) Crumble 2/3 of the dough over the surface of a 9-inch deep dish pie plate and gently press the dough evenly on the bottom and up the sides of the pie plate. Dock the bottom of the dough with the tines of a fork and chill for 45 minutes. Line pan with parchment and fill to the top with pie weights or dry beans. Bake at 350 degrees F for 15 minutes. Take out weights and parchment, loosely cover with foil and bake 5 to 8 minutes more or until the dough is beginning to brown.

6) For Clementine filling, in the bowl of a stand mixer fit with the flat beater attachment, cream together 1 1/2 cups sugar,

Prepare the pecan praline topping:

1) Combine all of the topping ingredients in a small-sized mixing bowl.

2) Using a mixing spoon, stir until the pecan pieces are evenly coated with the butter and spices. Set aside.

Assemble the pie:

1) Pour the filling into the prepared gingersnap piecrust.

2) Bake at 350 degrees for 45 minutes. If you are baking this in a springform pan, place a rimmed baking sheet beneath the pan.

3) Remove the pie from the oven, leaving the oven on. Sprinkle the pecan praline topping evenly across the surface of the pie.

4) Return the pie to the oven. Continue baking for 30 minutes, until the pecan pieces have browned slightly and the filling has set.

5) Cool at least 1 hour before serving.

Gingersnap crust

What you need:

10 ounces gingersnap cookies, crushed*

6 Tbsp butter, melted

*The cookies can be crushed by either a food processor or by placing them in a plastic bag and running a rolling pin over it.

What you do:

1) Preheat the oven to 350 degrees.

2) Lightly butter a 9-inch pie pan or springform pan. Set aside.

3) Combine the crushed gingersnaps and melted butter in a medium-sized mixing bowl. Stir until fully mixed.

4) Press the mixture into a pie or springform pan, covering the bottom fully and pressing crumbs halfway up the sides of the pan.

5) Bake the crust 10 minutes.

6) Cool completely before filling.

Chicken Pot Pie

From www.allrecipes.com

What you need:

1 pound skinless, boneless chicken breast halves—cubed
1 cup sliced carrots
1 cup frozen green peas
1/2 cup sliced celery
1/3 cup butter
1/3 cup chopped onion
1/3 cup all-purpose flour
1/2 tsp salt
1/4 tsp black pepper
1/4 tsp celery seed
1 3/4 cups chicken broth
2/3 cups milk

2 (9 inch) unbaked pie crusts

What you do:

- 1) Preheat oven to 425 degrees.
- 2) In a saucepan, combine chicken, carrots, peas and celery. Add water to cover and boil for 15 minutes. Remove from heat, drain and set aside.
- 3) In the saucepan over medium heat, cook onions in butter until soft and translucent. Stir in flour, salt, pepper, and celery seed. Slowly stir in chicken broth and milk. Simmer over medium-low heat until thick. Remove from heat and set aside.
- 4) Place the chicken mixture in bottom pie crust. Pour hot liquid mixture over. Cover with top crust, seal edges, and cut away excess dough. Make several small slits in the top to allow steam

to escape.

- 5) Bake in preheated oven for 30 to 35 minutes, or until pastry is golden brown and filling is bubbly. Cool for 10 minutes before serving.

Clementine Chess Pie

From Better Homes and Gardens.

What you need:

For the shortbread crust:

1 cup all-purpose flour
6 tbsp. cold unsalted butter, cut into cubes
1/2 cup cornstarch
1/4 cup sugar
1/2 tsp salt
2 tbsp. cold water
1 egg yolk
1 tsp vanilla

Clementine Filling:

1 1/2 cups sugar
1/2 cup unsalted butter, softened
Pinch of salt
2 tsp all-purpose flour
2 tsp fine cornmeal
5 eggs
3/4 cup crème fraîche
Finely grated peel of 1 clementine and 1 lemon
3 tbsp. clementine juice
1 tbsp. lemon juice