

CHERRY PIE

Use a 9" deep dish pie pan or 10" regular one.

5 cups just picked red tart cherries (pitted)*

1 cup sugar

3 tablespoons quick-cooking tapioca

1/8 teaspoon almond extract

1/8 teaspoon ground allspice

1/4 teaspoon ground cinnamon

A squeeze of lemon juice

2 to 3 tablespoons butter

Your favorite double pie crust (If you don't have one, mine is below!)

1. Heat oven to 400 degrees and place a sheet pan covered in foil in the oven while it is heating.
2. Combine all of the above ingredients, except the butter, in a bowl and set aside for 10 to 15 minutes. Stir occasionally to combine.
3. When ready to assemble the pie, roll out bottom crust on a lightly floured surface and carefully put in pie pan, being careful not to stretch the dough too much. Fill with cherry mixture and dot the top with butter. Put in the freezer or refrigerator, then roll out the top crust. Remove the pie from the freezer and put the top crust on. Fold under the edge and crimp all around. Cut slits in the top crust to let out the steam and sprinkle the top with sugar.
4. Place the pie in the oven on the heated cookie sheet and turn down the oven to 350 degrees and bake for 1 to 1 1/2 hours depending on your oven. You can tell it is done when juice starts to bubble up from the slits in the top. If it looks like it is browning too quickly, lay a piece of foil over the top, but do not cover tightly.

*My notes---tart or sour cherries are also referred to as pie cherries. If you can't get fresh cherries or don't have all day to pit them, you can use 3 or so cans of pitted water-packed sour cherries or several jars of morello cherries from Trader Joe's, or a combination of the two, just make sure you have at least 4 cups of cherries total. Drain the cherries and reserve about 3/4 of a cup of liquid to add to the filling. Do not use sweet cherries or ones packed in sweet syrup, it will be way too sweet! The Trader Joe's cherries do have some sugar in the syrup but are still very tart. You can cut back on the sugar to suit your tastes.

Also, I use an old well-used granite pie plate of my grandmother's, as I think it produces a crispier crust. It is not pretty, but produces the best pies.

MY FAVORITE PIE CRUST
adapted from *The Cook's Bible*

Makes enough for a 10" regular or 9" deep dish double crust pie

2 1/2 cups flour
1 teaspoon kosher salt
2 tablespoons sugar
12 tablespoons very cold unsalted butter, cut in small cubes (I freeze mine)
8 tablespoons frozen Crisco, also cut in small cubes (I just store mine in the freezer)
5 tablespoons ice water

1. Mix flour, salt, and sugar in the food processor with the steel blade. Put butter cubes on top and cut butter into flour with some short pulses. Add the shortening and do the same thing until the mixture resembles a very coarse meal.
2. Add the water and pulse briefly, until the dough just starts to come together.
3. Turn out on floured surface and knead into a smooth disk.
4. Divide into 2 equal portions and pat into disks again. Wrap in plastic wrap and refrigerate for at least an hour.
5. The dough will last in the refrigerator for a week, or you can freeze it and save for later use.