

# Deep Dish Apple Pie

Frank A. Gosar



*I used to live in the apple-growing area of Southwestern Wisconsin and Southeastern Minnesota, and perfected this recipe while buying 20-pound bags of apples at roadside fruit stands.*

## Crust:

2 cups all-purpose flour (if you want to use whole wheat, you'll have to experiment. Where apple pies are concerned, I'm a purist.)

Dash salt

2/3 cup cheap margarine, cold (not soft, or the crust won't be flaky)

3 tablespoons water (no more, or crust will be tough)

## Filling:

6-8 medium baking apples (McIntosh, Rome, Newtown, Granny Smith.

Gravensteins are great. *Don't* use Delicious. They're mostly water, don't bake well.)

3/4 to 1 cup sugar

Dusting of cinnamon

Ditto, flour

2 tablespoons (or so) of butter or margarine

Mix flour and salt together in a mixing bowl. Cut margarine into dry materials, with two knives, forks, or, if you're sensible, you'll get a pastry blender--they're *wonderful*--until mixture is crumbly. Add water, mix in with fork, then your hands--come on, your fingernails are clean, aren't they? Use a kneading motion in the bottom of the bowl to get all the crumbs stuck together into the dough. Don't overmix; this also makes a tough, unflaky crust.

Roll out half the dough into a rough circle on a floured board or rolling sheet; transfer the crust to your pie dish. (I learned a great trick for doing this from my grandma. Roll the crust up on your rolling pin, carry it over to the pan, and unroll it into the pan. Neat, huh?)

Peel and core your apples; slice them into the bottom crust. Don't stop when you get to the top of the pan. Heap them apples. Pile 'em up. Any that get away, eat 'em. You'll want to do that anyway, to see how sweet they are. Depending on how sweet or tart the apples are, pour 3/4 to 1 cup of sugar over them. Sprinkle with cinnamon, dot with butter or margarine. I used to add 3/4 teaspoon cornstarch at this point, for thickening, but I forgot it once, and didn't notice any difference. If I remember, I'll sprinkle a little flour over the apples before I put on the top crust, instead.

Roll out the remaining dough for top crust, transfer to your pie. Roll over and crimp the edges of the crust. Cut vents into the top crust with a sharp knife, to allow steam to escape (*that's* what those little holes are for). Bake at 400° F. for 45 minutes. Turn the oven down to 350°, bake another 15 minutes. (If you're using a ceramic pie pan--and how else did you get this recipe?--don't preheat the oven. Put your pie in cold and warm it up with the oven.) Let cool 15-30 minutes before cutting.

# Black & Blueberry Pie

Frank A. Gosar



*These two berries make an interesting taste combination. However, if you have as many wild blackberries in your yard as we have, you can skip the blueberries entirely.*

## Crust:

2 cups all-purpose flour (if you want to use whole wheat, you'll have to experiment. Where pie crust is concerned, I'm a purist.)

Dash salt

2/3 cup cheap margarine, cold (not soft, or the crust won't be flaky)

3 tablespoons water (no more, or crust will be tough)

## Filling:

1-1/2 to 2 pints (3-4) cups wild blackberries (oh, sure, you could *buy* blackberries, but c'mon, this is *Oregon*. They're *free*.)

1 pint (2 cups) blueberries

1/2 cup sugar

1/3 cup flour

1-1/2 tsp. lemon juice

2 tablespoons butter or margarine

Mix flour and salt together in a mixing bowl. Cut margarine into dry materials, with two knives, forks, or, if you're sensible, you'll get a pastry blender--they're *wonderful*--until mixture is crumbly. Add water, mix in with fork, then your hands--come on, your fingernails are clean, aren't they? Use a kneading motion in the bottom of the bowl to get all the crumbs stuck together into the dough. Don't overmix; this makes a tough, unflaky crust.

Roll out half the dough into a rough circle on a floured board or rolling sheet; transfer the crust to your pie dish. (I learned a great trick for doing this from my grandma. Roll the crust up on your rolling pin, carry it over to the pan, and unroll it into the pan. Neat, huh?)

Rinse and drain your berries, picking over the blackberries carefully, removing all blossoms, stems, and stinkbugs. Combine the berries in a large bowl. Mix together the sugar and flour and stir into the berries. Stir in lemon juice. Pour this rather gluey mixture into your pie crust. Dot with butter or margarine.

Roll out the remaining dough for top crust. At this point you can either cover the pie with a standard, apple-pie style top (Transfer crust to your pie. Roll over and crimp the edges. Cut vents into the top crust with a sharp knife, to allow steam to escape--*that's* what those little holes are for), or you can be courageous and make a woven top. Cut the crust into 1-inch wide strips. Start at the center with the longest strips, and work your way outward. When all the criss-crossing is done, roll the edge of the bottom crust up over the ends and crimp.

Bake at 400° F. for 45 minutes, reduce heat to 350° F. for 15 minutes. (If you're using a ceramic pie pan--and how else did you get this recipe?--don't preheat the oven. Put your pie in cold and warm it up with the oven.) Let cool an hour before cutting, or it will be *very* juicy.