

Seasonal Eating



Cherry Pie

Unbaked pie crust for double crust pie (see below)

- 1 1/2 cups sugar
- 4 tablespoons + a little cornstarch
- 2 (16-ounce) cans tart, pitted red cherries, drained reserving 1 cup
- 1/4 teaspoon almond extract
- 2 tablespoons red maraschino cherries juice
- 2 tablespoons butter
- 2 drops red food coloring
- 1 egg, lightly beaten
- 2 tablespoons coarse sugar

In a large, heavy-bottomed saucepan, whisk together the sugar and cornstarch. Over medium high heat, slowly whisk in the reserved cherry juice until smooth, and bring to a boil stirring constantly until thickened. Gently stir in the cherries and maraschino juice, and bring the mixture back to a boil. Remove from the heat and stir in the butter. Transfer to a bowl set on a wire rack to cool slightly while preparing the crust. Roll out half the pie dough and place in bottom of pie plate. Leave edges uncrimped. Place in freezer for a few minutes while rolling the top crust. Roll remaining dough into a large round. Cut into 12 strips, each 3/4 inch wide. Remove crust from freezer and pour in the filling. Top with the dough strips in a lattice work pattern. Fold the edges of the bottom crust over the ends of the strips and then crimp with your fingers to seal. Brush the lattice strips with the egg. Sprinkle with sugar. Bake on the middle rack of the oven for 20 minutes at 425 degrees. Lower the oven temperature to 350 degrees and bake 30-40 minutes more, until the lattice strips are golden brown and the filling is bubbly. Transfer the pie to a wire rack to cool for 1 hour before serving.

Double Crust Pie Pastry:

- 3 cups flour
- 1 teaspoon salt
- 1 cup vegetable shortening
- 8-10 tablespoons cold water

In a mixing bowl, stir together flour and salt. Cut in shortening until pieces are the size of small peas. Sprinkle 1 tablespoon of the water over part of the mixture; gently toss with a fork. Push to side of bowl. Repeat until all is moistened. Form dough into two balls.