

Alton Brown's Apple Pie

425 deg, remove racks

Crust:

6 oz (3/4 C) unsalted butter, cut into 1/2 in cubes
2 oz (1/4 C) shortening, cut into 1/2 in pieces
5-7 T applejack
12 oz flour, approximately 2 3/4 C, plus extra for dusting
1 tsp salt
1 T sugar

Filling:

3-3 1/2 lbs apples, mixture of granny smith, honeycrisp, Braeburn and golden delicious, about 6 large apples
1/2 C sugar, divided
3 T tapioca flour
2 T apple jelly
1 T apple cider
2 tsp freshly squeezed lime juice
1/4 tsp kosher salt
1/4 tsp freshly ground grains of paradise

Crust:

Place butter, shortening and applejack in refrigerator for 1 hour. In the bowl of a food processor, combine flour, salt and sugar by pulsing 3-4 times. Add the butter and pulse 5-6 times until the texture looks mealy. Add the shortening and pulse another 3-4 time until incorporated. Remove the lid of the processor and sprinkle in 5 T of the applejack. Replace the lid and pulse 5 times. Add more applejack as needed, and pulse again until the mixture holds together when squeezed. Weigh the dough and divide in half. Shape each half into a disk, wrap in plastic wrap and refrigerate for at least 1 hour and up to overnight.

Filling:

Peel and core the apples. Slice into 1/2 in thick wedges. Toss all of the apples with 1/4 C of sugar, place in a colander set over a large bowl and allow to drain for 1 1/2 hours. Transfer the drained liquid to a small saucepan, place over medium heat and reduce to 2 T. set aside to cool. Toss the apples with the remaining sugar, tapioca flour, jelly, cider, lime juice, salt and grains of paradise.

Remove one disk of dough from the fridge. Place the dough onto a lightly floured piece of waxed paper. Lightly sprinkle the top of the dough with flour and roll out into a 12 in circle. Place into a 9 1/2-10 in tart pan that is 2 in deep. Gently press the dough into the sides of the pan, crimping and

trimming the edges as necessary. Set a pie bird in the center of the bottom of the pan. place the apples into the shell in concentric circles starting around the edges, working towards the center and forming a slight mound in the center of the pie. Pour over any liquid that remains in the bowl. Roll out the second pie dough as the first. Place this dough over the apples, pressing the pie bird through the top crust. Press together the edges of the dough around the rim of the pie. Brush the top crust with the reduced juice everywhere except around the edge of the pie. Trim any excess dough. Place the pie on a half sheet pan lined with parchment paper and bake on the floor of the oven for 30 minutes. Transfer to the lower rack of the oven and continue to bake another 20 min or until the apples are cooked through but not mushy. Remove to a rack and cool a minimum of 5 hours or until almost room temperature.