



TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

Pear Pie

Recipe from Rachel McBride

Makes 1 pie

For the crust:

2 cups all-purpose flour
1 teaspoon salt
 $\frac{2}{3}$ cup shortening
6 tablespoons ice-cold water

For the filling:

$\frac{1}{2}$ cup sugar, plus extra for sprinkling
 $\frac{1}{3}$ cup flour
7 medium-sized Bosc or Bartlett pears—peeled, cored and sliced into $\frac{1}{3}$ -inch-thick wedges
1 tablespoon fresh lemon juice
 $\frac{1}{2}$ teaspoon mace
2 tablespoons unsalted butter
2 tablespoons milk

1. Preheat the oven to 375°. In a medium bowl, whisk together the flour and salt. With a pastry blender or fork, cut $\frac{1}{3}$ cup of the shortening into the flour and mix to a fine meal. Cut the remaining $\frac{1}{3}$ cup of shortening into the flour and mix to the size of small peas. Sprinkle the water over the dough and stir with a wooden spoon, pulling the dough together into a ball (be careful to not overwork the dough). Wrap the ball of dough in wax paper and refrigerate at least 30 minutes.

2. Cut dough in half. Roll out one half of the dough $\frac{1}{8}$ -inch thick and fit into the bottom of a 9-inch pie plate, leaving a $\frac{1}{2}$ -inch overhang. Prick the dough all over with a fork.

3. Sprinkle the dough with $\frac{1}{4}$ cup sugar, then sprinkle with $\frac{1}{6}$ cup (2 tablespoons plus 2 teaspoons) flour. Arrange the pears over the flour and sprinkle with the lemon juice and mace. Sprinkle the remaining $\frac{1}{6}$ cup flour and $\frac{1}{4}$ cup sugar over the pears and dot with the butter.

4. Roll out the remaining dough half and place on top of the pie. Crimp and seal the edges. Brush the top and edges of the pie with the milk and sprinkle with sugar. Cut eight $1\frac{1}{2}$ -inch-long slits in the top crust. Bake in the center of the oven for about 50 minutes, or until the crust is golden brown. Let cool on a wire rack before serving.