

SIMPLE PIE DOUGH

MAKES ENOUGH FOR TWO 9-INCH PIE CRUSTS

Pies used to be my nemesis! Early on in my career, I was entered into an apple pie contest run by a very creditable magazine. I was determined to make the most perfect looking and tasting pie. After extensive research on the American classic apple pie, I was so consumed with all the tips and tricks my head was spinning. Lard versus butter, food processor versus by hand, addition of vodka to cold water, and on and on. I made my pie and, to my dismay, only came in fifth. What I learned from the experience was that it's all about personal preference when it comes to a pie. The judges weren't looking for great dough; they wanted a contemporary take on it. Pie dough is just the vessel for the entertainment on the ship—the filling. So my dough is simple, fast, and tasty too!

2 cups all-purpose flour

2 tablespoons sugar

Pinch of kosher salt

12 tablespoons (1½ sticks) cold unsalted butter, cubed

½ cup cold water

Mix the flour, sugar, and salt together in a pile directly on a work surface. Next “rub” the butter into the flour mixture using your fingertips until the butter pieces are the size of peas. Make a well in the center of the flour mixture, add the water to the well, and continue mixing just until combined.

Divide the dough in half and transfer each half to a sheet of plastic wrap. Press each portion out into a disk about ½ inch thick and wrap tightly with the plastic. Refrigerate the dough until firm, at least 2 hours and up to overnight.

INSIDER TIP • SHORTENING DOUGHS

Solid vegetable shortening makes a dough that maintains its shape better than one made with butter. It's good to use if you want to make decorative cutouts with the pie dough. Just swap in the same amount of shortening for the butter.