

CRIMSON GOOSEBERRY PIE

INGREDIENTS

for the crust

2 1/2 cups all purpose flour

1 tablespoon sugar

3/4 teaspoon salt

10 tablespoons (1 1/4 sticks) chilled unsalted butter, cut into 1/2-inch pieces

1/3 cup chilled solid vegetable shortening, diced

6 tablespoons (or more) ice water

for the filling

1 quart red gooseberries, stems removed

1 cup granulated sugar

1/2 teaspoon salt

1/2 teaspoon cinnamon

1/2 teaspoon nutmeg

4 tablespoons corn starch

2 tablespoons honey

DIRECTIONS

Blend flour, sugar and salt in processor. Add butter and shortening and cut in using on/off turns until mixture resembles coarse meal. Add 6 tablespoons ice water and process until moist clumps form, adding more water by teaspoonfuls if dough is dry. Gather into ball, then flatten into disk. Wrap in plastic; chill 2 hours.

Position rack in lowest third of oven and preheat to 400F. Mix together sugar, corn starch, cinnamon, nutmeg, and salt in a medium bowl. Add gooseberries and toss to blend.

Roll out dough disk on floured surface to 12-inch round. Transfer to 9-inch-diameter glass pie dish. Fold edge under, forming high-standing rim; crimp. Add filling. Place in oven and bake pie 20 minutes. Reduce oven temperature to 375F. Continue baking until juices bubble thickly and crust is deep golden, covering edges with foil if browning too quickly, about 1 hour.

Remove to a wire rack and immediately brush crust with honey (to make it shiny and it adds a final touch of sweetness. Let pie cool 1 hour before cutting.