APPLE PIE

For the crust:

2 1/4 cups flour
2 tablespoons sugar
1 teaspoon salt
12 tablespoons chilled unsalted butter, cut into 1/4 pieces
8 tablespoons chilled vegetable shortening cut into four pieces
1/4 cup vodka, chilled
1/4 cup ice water

Process 1 3/4 cups of the flour with the sugar and salt until combined, about 5 seconds. Scatter butter and shortening over the top and continue to process until incorporated and mixture begins to form uneven clumps with no remaining floury bits, about 15 seconds.

Scrape down the bowl and redistribute the dough evening around the processor blade. Sprinkle the remaining 1 cup of flour over the dough and pulse until the mixture has broken up into pieces and is evening distributed around the bowl, 4 to 6 pulses.

Transfer the mixture to a large bowl. Sprinkle vodka and water over the mixture and stir. Press dough with a spatula until it sticks together.

Divide the dough into two even pieces. Turn each piece onto a sheet of plastic wrap and flatten into 4-inch disks. Wrap each piece in plastic wrap and refrigerate for 1 hour. Before rolling dough out, let it sit to soften slightly, about 10 minutes.

For the filling:

Preheat the oven to 450 degrees.

After rolling out the bottom crust and lining a pie pan, thinly slice a combination of apples, which have been peeled and cored, onto the dough. Choose apples for flavor (such as McIntosh and/or Macoun) and for texture (such as Cortland and/or Ida Red).

Upon each layer of the sliced apples sprinkle a cinnamon/sugar mix to cover, a little salt, and a few dashes of nutmeg and lemon juice.

Keep layering the apples while sprinkling between the layers until you have a big dome of apples. Top off the final sprinkles with some pats of butter and cover with the dough for the top crust. Cut a vent or two before placing the masterpiece on a cookie sheet (to catch any juice bubbling out).

Bake at 450 for about ten minutes and then lower the temperature to 350 and bake until the juices are bubbling and the crust is a deep golden brown, about 35 to 45 minutes. Let cool to room temperature.