



DIRECTIONS:

Puréed Pumpkin

1. Preheat oven to 350°F
2. Slice your pumpkin in half and remove the stem, seeds, and stringy portions, scraping the inside until clean, leaving the skin on.
3. Place the pumpkin halves cut side down on a baking sheet.
4. Roast until the inside of the pumpkin flesh is soft and the skin can be pierced with a fork, about 40-45 minutes. Remove from oven and let cool.
5. Scoop out the softened flesh and purée in a food processor until smooth.

Pie Crust

1. Cut the butter & shortening into cubes (sized about ½ TBSP) and place in the freezer for 10 minutes.
2. Meanwhile, place the flour, sugar, and salt into a food processor using the blade insert and pulse a few times to mix.
3. Add the butter and shortening to the processor, and pulse until the butter is the size of small pebbles. Continue pulsing while simultaneously pouring the ice water and vodka down the feed tube until the dough begins to form a ball.
4. On a floured board, divide into two equal portions and roll into balls. Wrap each ball in plastic wrap and refrigerate for 30 minutes. Note: You will only be using one ball of dough for this pie, so you can reserve the other for another use.

Pie Filling

1. In a large mixing bowl, whisk together the sugars, flour, salt, and spices.
2. In a separate bowl, beat together the eggs, 2 cups of the pumpkin purée, and evaporated milk. Whisk into the dry ingredients. For best flavor, cover and refrigerate the filling overnight before baking.

Assembling the pie

1. Preheat the oven to 400°F.
2. Roll one dough ball out on a well-floured board into a circle. Be sure to roll the dough about 1" larger than the pie pan.
3. Fold the dough into quarters and gently transfer it into the pie pan, being careful not to stretch it. Unfold the crust to fit the pan. Cut the dough 1 inch larger around than the pan. Fold the edge under and crimp the edge with either your fingers or the tines of a fork.
4. When the oven is hot, place the pie pan on a baking sheet. Pour the filling into the unbaked pie shell and bake for 45 to 50 minutes. The filling should be set 2" in from the edge, but the center will be wobbly. Remove the pie from the oven and cool on a rack; the center will finish cooking through as the pie rests. Overcooking will result in cracked custard filling. ❖

FOOD & BEVERAGE

Classic Pumpkin Pie — from *real* pumpkins

RECIPE AND PHOTO BY NATALIE ORTIZ

With the approach of harvest season for apples and pumpkins, it's time to start thinking towards the holidays.

Pumpkin pie is easy, right? Using those cans of pumpkin pie filling from the grocery store, you can whip it up in a snap, especially if you're using store-bought pie crust.

But maybe treat your family to something more authentic this holiday season. It's really not hard to make pumpkin pie from actual pumpkins — it's a simple matter of roasting them in the oven until the flesh is soft, and then puréeing it in a food processor. Using fresh pumpkin puree gives the pie a creamier mouth feel and a thicker, better texture, well worth the effort!

Sugar pumpkins are the best pumpkins to use for roasting and pies. They are usually smaller than your regular jack-o-lantern variety, are less stringy, and have a firm, sweet-savory flesh that makes a smooth purée once roasted, making them ideal for soups or — in this instance — pies. A good rule of thumb is that one 3-4 pound roasted sugar pumpkin yields approximately 3-4 cups of pumpkin purée. They'll be at your local farmers market soon!

INGREDIENTS

For the crust:
 12 tbsp. unsalted butter
 3 cups all-purpose flour
 1½ tsp. sugar
 1 tsp. kosher salt
 ½ cup very cold vegetable shortening, such as Crisco
 ¼ cup ice water
 ¼ cup vodka, chilled

For the pumpkin custard filling:
 1 sugar pumpkin, ~3-4 lbs.
 ½ cup granulated sugar
 ½ cup brown sugar
 1 tbsp. all-purpose flour
 ½ tsp. sea salt
 1½ tsp. ground ginger
 1½ tsp. ground cinnamon
 ¾ tsp. nutmeg
 ¼ tsp. ground cloves
 3 large eggs, beaten
 1½ cups evaporated milk