

805 LIVING



**GIVE THANKS
GIVE BACK**

A Los Alamos Thanksgiving

Talented chefs in this foodie town come together to create a memorable menu.

BY HILARY DOLE KLEIN PHOTOGRAPHS BY GARY MOSS

Once a sleepy cowpoke town,

Los Alamos is now home to an abundance of culinary riches that beckon food lovers from afar. So when *805 Living* invited the community's restaurant and tasting room professionals to join forces and assemble an inspiring Thanksgiving potluck, the results were bound to be sensational.

The alfresco gathering took place one late afternoon beneath towering oak, walnut, and magnolia trees at **Bodega** (bodegalosamos.com), a new wine and beer garden on Bell Street, the town's main thoroughfare. Armed with their variations on traditional offerings, the participants convened, welcomed by Bodega co-owners Lauren O'Keefe and Alana Stipech.

Aryiana Hanson, **Skyview Los Alamos** (skyviewlosamos.com) bar manager, came bearing a vodka-based, gingery cocktail, created by bar director Dominique Gonzalez, while Clark Staub of **Full of Life Flatbread** (fulloflifefoods.com) supplied a turkey and a quince and Brussels sprouts salad. Drew Terp, chef and co-owner of **Pico at the Los Alamos General Store** (losalamosgeneralstore.com) prepared a side dish of salt-crusted marble potatoes with *mojo verde* (aka cilantro sauce) and a sweet potato soup with sage crème fraîche. Other sides included a roasted delicata squash salad by Jesper Johansson and Alec Roehl, owners of **Plenty on Bell** (plentyonbell.com) restaurant, and a twist on green bean casserole from Greg and Daisy Ryan, chefs and co-owners of **Bell's** (bellsrestaurant.com) restaurant, which opened in March.

In addition to loaves of cranberry-walnut-pumpkin brioche and his signature *pain au levain*, Bob and Jane Oswaks of **Bob's Well Bread Bakery** (bobswellbread.com) shared a savory stuffing-bread pudding mashup, and for dessert, an apple-cranberry pie. Bell's pastry chef Sarah Williams presented a second dessert, a classic pear and brown butter tarte tatin.

When culinary pros get together, wine flows, stories abound, and laughter never stops. All in all, it was a festivity worthy of the season, the town, and the remarkable food and beverage professionals who make it their home.



Co-host Alana Stipech puts a finishing touch on the table.



Menu

Ginger Spice and Everything Nice

Sweet Potato Soup With Sage Crème Fraîche

Orange-Crusted Roast Turkey

Savory Bread Pudding

Salt-Crusted Marble Potatoes With Mojo Verde

Roasted Delicata Squash Salad

Charred Brussels Sprouts With Quince and Mushroom "Bacon"

Haricot Verts With Mushroom Velouté and Crispy Shallots

Apple-Cranberry Pie

Pear and Brown Butter Tarte Tatin



A day to give thanks (clockwise from above): The potluck buffet presents a feast of flavors. Alec Roehl, Aryiana Hansen, and Drew Terp try their hands at bocce. Creative offerings like Charred Brussels Sprouts With Quince and Mushroom "Bacon" (in the foreground; get the recipe at 805living.com) and Haricot Verts With Mushroom Velouté and Crispy Shallots take side-dish traditions to a new level. Co-host Lauren O'Keefe pours one of her pairing selections for the main course. Clark Staub enjoys a glass of wine with wife Jill Davie, co-owner and executive chef of The Mar Vista restaurant in Los Angeles.





Daisy Ryan, seated beside husband Greg, dishes up some Roasted Delicata Squash Salad with a little help from Bob Oswaks.



Ginger Spice and Everything Nice

Ginger Spice and Everything Nice

By Skyview Los Alamos

An artisanal blend of vodka from Paso Robles distillery Re:Find, fresh-pressed apple juice from Avila Valley Barn, and spicy ginger beer from Dominique Gonzalez's company Root Elixirs in San Luis Obispo, this cocktail is infused with the flavors of fresh ginger and honey. To make the honey syrup, stir ¼ cup of honey into ¼ cup of boiling water until honey is dissolved.

Makes 8 six-ounce servings

- 1½ cups Re:Find vodka**
- ½ cup Lillet Blanc**
- ¼ cup honey syrup (or more to taste)**
- 2 cups fresh-pressed apple juice (Gonzalez prefers Avila Valley Barn)**
- 2 cups Root Elixirs ginger beer**
- 8 dashes Angostura bitters**
- Rosemary sprigs**
- Apple slices**
- Grated nutmeg**

In a 2-quart container, stir together first 6 ingredients and refrigerate until chilled. When ready to serve, fill a punch bowl with large cubes or balls of ice to minimize dilution and pour in chilled mixture. Ladle into your favorite glasses and garnish with rosemary sprigs, apple slices, and grated nutmeg.



Sweet Potato Soup With Sage Crème Fraîche

Sweet Potato Soup With Sage Crème Fraîche

By Pico at the Los Alamos General Store
"This is a good universal dish that's simple and straightforward, with very little cleanup and not too much prep work," says Drew Terp of this soup recipe, which demonstrates his perfect pitch for seasonal flavors. Olive or plain grape-seed oil can be substituted for sage-infused grape-seed oil. To make crème fraîche at home, mix 1 cup heavy cream with 2 tablespoons buttermilk, cover it with a cloth, and let it sit at room temperature for 8 to 24 hours.

"Always remember that you eat first with your eyes," Terp says. "Placing a quenelle of crème fraîche in the center and ladling the soup around it makes a lovely presentation."

Serves 8

- 3 tablespoons plus 2 teaspoons sage-infused grape-seed oil**
- 1 white onion, peeled and julienned**
- 2 garlic cloves, peeled**
- 5 large sweet potatoes, peeled and diced**
- 2 quarts vegetable or chicken stock or water**
- 2¼ teaspoons kosher salt**
- 1 cup heavy cream (optional but recommended)**
- Salt and coarse-ground black pepper to taste**
- 10-12 fresh sage leaves, chopped, plus extra sprigs for garnish**
- 1 cup crème fraîche, whipped to stiff peaks**
- Black pepper oil (optional)**

Heat oil in a large stock pan over medium-low. Add onion and garlic cloves and sweat onions until translucent and tender. Add sweet potatoes, stock, and salt. Bring to a gentle simmer and cook until sweet potatoes are soft. Puree with a handheld immersion blender or by transferring in batches to a standing blender and returning puree to pan. Stir in heavy cream to adjust consistency, if desired. Pass mixture through a fine mesh strainer (optional; puree should be fairly smooth if onions and potatoes are cooked thoroughly).

Season soup with salt and pepper to taste. Fold chopped sage leaves into whipped crème fraîche. To serve, place a quenelle of crème fraîche in the center of each bowl and ladle soup around each quenelle to almost cover. Garnish with a sprig of sage and a drizzle of black pepper oil (optional; recipe at 805living.com).

“Placing a quenelle of crème fraîche in the center and ladling the soup around it makes a lovely presentation.”



Orange-Crusted Roast Turkey

By Full of Life Flatbread

"Citrus and poultry is such an amazing combination," says Clark Staub. "I usually cook this in a wood-burning oven, but this recipe is for a conventional one. Brining the whole turkey adds seasoning and moisture to the bird, but be sure to drain it well and pat dry."

Start this recipe two days before you plan to serve it. It calls for brining the turkey in the refrigerator overnight and seasoning and refrigerating it a second night before roasting. Two types of orange slices, which infuse the bird with flavor and keep it from drying out, are kept in place with rosemary spears used like toothpicks. After roasting, replace charred spears with fresh ones. Alternating blood and Valencia orange slices makes an especially attractive presentation. "I always shop my citrus from Mud Creek at the Saturday Santa Barbara Farmers' Market," Staub says.

Since turkey roasting times vary depending on the bird and the oven, utilizing a digital probe thermometer is a good way to determine doneness. Always let the bird rest for 20 minutes when it comes out of the oven so it retains its juices.

Serves 10 to 12 with leftovers

DAY 1: BRINING

10-12 pound turkey, preferably organic and free-range

2 gallons water

¼ cup fresh ginger juice (Staub prefers Her Farms)

¼ cup apple juice (Staub recommends Fair Hills Apple Farm)

½ cup kosher salt

2 tablespoons whole mustard seeds

½ cup avocado honey (Staub prefers San Marcos Farms)

½ cup apple cider vinegar

2 teaspoons cayenne pepper

2 tablespoons whole black peppercorns

2 tablespoons minced rosemary leaves

2 teaspoons garlic powder

2 teaspoons dried sage

2 teaspoons smoked paprika

Zest of 3 oranges (reserve oranges in refrigerator for Day 3)

Dinner with the pros (opposite, clockwise from bottom, left): The food-savvy crowd gathers around the table. The Orange-Crusted Roast Turkey is ready to serve. Jesper Johansson raises a glass to the event. In a natural-looking centerpiece a hot-pink dahlia holds court among pale-peach cockscomb, strawflowers, dark-purple smokebush leaves, and copper beech foliage.

DAY 2: SEASONING

1 tablespoon kosher salt

2 teaspoons black pepper

2 teaspoons Espelette pepper

5 Valencia oranges, sliced into ¼-inch rounds

5 blood oranges sliced into ¼-inch rounds
Rosemary branches, cut on a diagonal into 1-inch segments for studding oranges

DAY 3: STUFFING

1 cup toasted bread cubes or croutons

½ pound butter, cubed

1 head fennel, shaved

2 cloves garlic, peeled, minced

1 tablespoon fresh thyme

Juice of oranges used for zest on Day 1

PLATE

1 bulb fennel, shaved

2 cups wild arugula

3 oranges, cut into wedges

1 cup Castelvetrano olives, pitted and minced

½ cup picholine olives, pitted and minced

DAY 1 To brine: If using a frozen turkey, fully thaw it. Remove the giblets and neck, if present. In a large stockpot, bring remaining brining ingredients to a simmer and remove from heat. Let brine cool to room temperature. Submerge turkey in brine and refrigerate overnight.

DAY 2 To season: Set a rack over sink. Remove turkey from brine. Drain turkey on rack. Pat turkey dry with paper towels. Season entire turkey with salt, pepper, and Espelette pepper, including inside the cavity. Place turkey, breast-side down, on a roasting rack set in a roasting pan and begin layering the turkey with orange slices from neck to tail, alternating Valencia and blood orange varieties in a fish-scale pattern, attaching the orange slices with the rosemary spears, studding them into the turkey to hold them in place. Refrigerate overnight, uncovered.

DAY 3 To stuff: Position oven rack in the bottom third of the oven and preheat oven to 450°F. Remove roasting rack with turkey from refrigerator and let turkey come to room temperature. In a large bowl, combine stuffing ingredients. Fill turkey cavity with stuffing mixture.

To roast turkey: Roast 1 hour. Rotate roasting pan 180 degrees, lower oven temperature to 400°F, and roast 30 minutes more. Insert a temperature probe into the thickest part of the turkey breast. Continue roasting until the probe reads 170°F. Remove turkey from oven and let rest 20 minutes. Carefully replace charred rosemary branches with fresh sprigs, keeping orange slices in place.

To plate: Make a bed of fennel, arugula, orange wedges, and olives on a platter. Transfer turkey carefully from cooking rack to platter and serve.

Dining Decor

Florist April Peet of **April Flowers** (aprilflowersslo.com) supplied fall-themed floral designs that were refreshingly nontraditional. She filled her family's textured terra-cotta Sunday-supper vases with wild greens, smoke bush, copper beech foliage, chocolate cosmos, zinnias, and strawflowers.

Emily Majzoub of Blush Fine Linens (blushfinelinens.com) provides specialty table linens for events throughout the Central Coast. To complement the rustic yet festive meal, Majzoub selected a tasseled runner called Mohave from her Boho collection.





Salt-Crusted Marble Potatoes With Mojo Verde (left) and Roasted Delicata Squash Salad

Roasted Delicata Squash Salad

By Plenty on Bell

The star of this dish, delicata squash is in season now. "It has the perfect texture for roasting and doesn't need to be peeled," says the recipe's creator chef Alec Roehl. Roehl prefers to use little gem lettuce and a balsamic dressing for this salad, which is an example of his restaurant's elevated comfort food.

Serves 5 to 7

- 5 delicata squashes**
- 3-4 tablespoons olive oil, divided**
- Salt and pepper to taste**
- 1 cup walnuts**
- 2 tablespoons sugar**
- 1 large bag (4 to 5 cups) of salad greens**
- ½ cup cranberries**
- ¼ cup balsamic vinaigrette**
- ½ cup goat cheese, crumbled**

Preheat oven to 400°F. Slice squashes into ½-inch rings. Using a spoon, remove fiber and seeds. Toss rings in 2 to 3 tablespoons of olive oil and season them with salt and pepper. Place rings on an ungreased baking sheet and roast 10 minutes. Flip rings and continue roasting 5 minutes more. Stab rings with a fork to check for doneness. If they are not cooked through, continue roasting in 2-minute increments. Remove rings from the oven and set aside to cool.

Decrease oven temperature to 350°F. Toss walnuts in 1 tablespoon of olive oil and sugar. Roast for 5 to 8 minutes. Remove walnuts from the oven and set aside to cool completely.

In a large bowl, combine salad greens, candied walnuts, squash rings, and cranberries, and toss with balsamic dressing. Sprinkle with goat cheese crumbles and serve.

Salt-Crusted Marble Potatoes With Mojo Verde

By Pico at the Los Alamos General Store
Drew Terp says a tasty way to eat these potatoes is to crush them between your fingers before dipping them in the green sauce. "I like this recipe for its comfort level," he says. "It's familiar even if you've never had it before." The recipe can be doubled to serve 6 to 10.

Serves 3 to 5

POTATOES

- 1 pound marble or peewee potatoes (or small Yukon Gold or red potatoes)**
- Water, enough to cover**
- ½ cup plus 2 teaspoons kosher salt**

MOJO VERDE

- 5 bunches cilantro, stems removed**
- 2 garlic cloves, peeled**
- ½ teaspoon ground cumin**
- ½ cup olive oil**
- 2 tablespoons sherry vinegar**
- 2 teaspoons Dijon mustard**
- 1 scant teaspoon kosher salt**

To prepare potatoes: Wash potatoes and place them in a thick-bottomed stockpot that is wide enough so the potatoes fit in one or two layers. Pour in water to a level twice as high as the potatoes. Add ½ cup kosher salt. Stir to dissolve. Cook on medium-low heat until the potatoes are just soft to the touch. The slower they cook, the better they will be.

Drain off about 90 percent of the water. Add about 2 teaspoons of kosher salt, and place the pan over high heat. As the water reduces, the salt will be left behind. Agitate the pan as the water evaporates until the potatoes appear almost dry and coated evenly. The potatoes can be stored like this at room temperature, uncovered, for up to 4 hours. Do not refrigerate.

To make Mojo Verde: Add ingredients to a blender and puree until smooth. Set aside.

To serve: Reheat potatoes on a baking sheet in the oven. Serve hot potatoes in individual bowls or as a shared dish with Mojo Verde for dipping.

Haricot Verts With Mushroom Velouté and Crispy Shallots

By Bell's

"Green beans are a classic Thanksgiving dish—think green bean casserole," says Daisy Ryan. "The mushroom velouté elevates it and gives it a nice earthy depth of flavor. And everyone likes the crunch of crispy shallots. Feel free to be creative with your choice of mushroom—this dish would taste great with any variety. You can also adjust the consistency of the sauce to suit your preference by not processing the mushrooms into the cream and leaving them as is for more texture."

Serves 8

MUSHROOM VELOUTÉ

- 2 tablespoons canola oil**
- 1 pound mixed mushrooms (Ryan prefers shiitake, chanterelle, and oyster), quartered, stems trimmed**
- 3 tablespoons unsalted butter**
- 1 medium onion, peeled and diced into ¼-inch pieces**

- 2 teaspoons salt
- 2 tablespoons all-purpose flour
- 1½ cups whole milk
- 1½ cups heavy cream

CRISPY SHALLOTS

- 2 cups canola oil
- 4 shallots, peeled and sliced into thin rings

HARICOT VERTS

- 1 pound haricots verts (French green beans)
- 2 tablespoons unsalted butter
- 1 tablespoon olive oil
- 1 shallot, peeled and minced
- 1 teaspoon sea salt, finely ground, such as La Baleine
- 1 cup sliced almonds, toasted
- 1 tablespoon fresh parsley, minced
- ¼ teaspoon black pepper

To make mushroom velouté: Preheat oven to 375°F. Sprinkle oil onto a baking sheet, add mushrooms, and roast until they begin to brown on the edges, 10 to 12 minutes.

In the meantime, in a large skillet over medium heat, warm butter until it begins to bubble. Add onion and salt. Stir occasionally, sweating onion until translucent, about 5 minutes. Sprinkle flour over onion and stir aggressively until no lumps of flour are visible. Add milk and heavy cream to pan in a slow stream, whisking to prevent lumps of flour. Increase heat to medium-high and bring to a simmer.

Add roasted mushrooms to pan. Allow sauce to come to a quick boil, then reduce heat to medium-low. Allow mushrooms to infuse into sauce at a low simmer for 10 minutes. Using a handheld immersion blender, puree mushroom sauce until only small pieces of mushrooms remain. Keep warm.

To make crispy shallots: Line a plate with paper towels and set aside. Warm oil in a small, heavy-bottomed saucepot over medium-high heat to 275°F, using a deep-fry thermometer. Add shallots and cook, stirring, until light-golden brown, about 8 minutes. Using a slotted spoon, transfer shallots to paper-towel-lined plate to drain.

Place a mesh sieve over a heatproof bowl and set aside. Increase heat under saucepot to high until the oil registers 350°F on a thermometer. Reserving paper towel-lined plate, add fried shallots to oil and cook, stirring, until they are crispy and browned, about 2 seconds. Immediately pour shallots and oil through prepared sieve to stop cooking. Return shallots to paper-towel-lined plate and allow to cool to room temperature. Reserve strained oil for another use.

To make haricots verts: Prepare an ice bath by filling a large bowl with ice and water. Line a plate with paper towels. Set both aside. Bring a saucepan of salted water to a rolling boil. Add beans and cook until bright green and just tender, about 2 minutes. Drain and plunge immediately into ice bath to stop cooking. Remove beans from ice bath and spread on paper towel-lined plate. Set aside.

Set a large skillet over medium heat. Add butter and olive oil and cook until butter begins to bubble. Add minced shallot and salt and cook until the shallot becomes translucent, about 3 minutes. Increase heat to medium-high and add reserved haricots verts. Stir while cooking, until haricots verts are heated through and shallots have begun to caramelize. Remove from heat, toss in warm mushroom velouté, and transfer to a serving dish. Garnish with crispy shallots, toasted almonds, minced parsley, and more salt and pepper, if desired.

Savory Bread Pudding

By Bob's Well Bread Bakery

"Everyone makes stuffing, but this is a delicious alternative that our friends and family are crazy about," says Bob Oswaks of this stuffing-bread pudding mashup. "This is more pudding-like than a traditional stuffing and is really moist, eggy, and creamy. Cook it in a cast-iron casserole or an attractive baking dish that can go right from the oven to the table. Be sure to test that the custard is set for best results, but be careful not to overbake."

Serves 8

- 1 pound pork sausage
- 2 tablespoons butter
- 1 medium yellow onion, diced (about 1¼ cups)
- 8 ounces button mushrooms, stemmed and sliced
- 2 garlic cloves, minced, or ¼ teaspoon garlic powder
- 1 teaspoon salt, divided
- 1 tablespoon herbes de Provence
- ¼ cup white wine or chicken or vegetable stock
- 8 cups cubed leftover bread, pain de mie or levain

- 2 cups grated Gruyère, divided
- 4 large eggs
- 2 large egg yolks
- 2 cups milk
- 1 cup heavy cream

Butter a 9x13-inch or 3-quart baking dish.

In a large skillet over medium-high heat, sauté sausage, breaking it up, until it is cooked through, about 6 to 8 minutes. Drain fat and transfer cooked sausage to a large bowl. Set aside.

Return pan to burner and heat butter until melted. Add onion and mushrooms and cook until they start to soften, about 5 minutes. Add garlic, ½ teaspoon of salt, and herbes de Provence, cooking for another minute or two until fragrant. Add white wine or stock to deglaze the pan, and cook until liquid is almost completely reduced. Transfer vegetables to bowl with sausage and allow to cool to room temperature.

Toss sausage-vegetable mixture with bread and 1½ cups of cheese. Spread mixture into buttered baking dish. Set aside.

Whisk eggs and yolks in a large bowl. Add remaining ½ teaspoon salt, milk, and cream, continuing to whisk. Pour egg mixture into baking dish with bread mixture, cover, and refrigerate for at least 1 hour or up to overnight.

Preheat oven to 325°F. Remove baking dish from refrigerator and sprinkle remaining ½ cup of cheese over top. Bake 55 to 65 minutes until pudding is puffed, lightly browned, and a knife inserted in the center comes out clean. Let cool for 15 minutes or so, and serve warm.

Cover any leftover pudding tightly with plastic wrap and refrigerate. Reheat individual servings in the microwave or the whole pan, covered with foil, in a 250°F oven.



Haricot Verts With Mushroom Velouté and Crispy Shallots (left) and Savory Bread Pudding

Wine Wise

Wines were poured, paired, and enjoyed throughout the meal. Lauren O'Keefe at Bodega (bodegalosalamos.com) and Sonja Magdevski at Casa Dumetz Wines (casadumetzwin.com) curated the following selection of wines.

WELCOME WINE

Fable Farm (fablefarm.org) 2017 Fluxion Ancestral II, Barnard, VT, \$24

SOUP PAIRINGS

Davide Spillare (davidespillare.it) 2016 Vecchie Vigne Bianco IGT Veneto, Italy, \$48
Municipal Winemakers (municipalwinemakers.com) 2016 Cinsault, Santa Barbara County, \$28

MAIN PAIRINGS

Le Briseau 2017 Patapon Chenin Blanc, France, \$35
Lo-Fi (lofi-wines.com) 2017 Gamay Noir, Santa Barbara County, \$38
Robert Sinskey (robertsinskey.com) 2013 POV, Carneros, CA, \$59
Clementine Carter (clementinecarter.com) 2016 Mourvèdre Curtis, Santa Ynez Valley, \$45
Au Bon Climat (aubonclimat.com) 2016 Los Alamos Vineyard Chardonnay, Santa Barbara County, \$25
Bedford Winery (bedfordwinery.com) 2012 Cabernet Sauvignon, Santa Barbara County, \$38

DESSERT PAIRINGS
Scribe (scribewinery.com) 2017 Sylvaner, Sonoma County, \$40
Lo-Fi (lofi-wines.com) 2017 Sparkling Gamay Noir Rosé, Santa Barbara County, \$38

The feast ended on a sweet note with desserts showcasing seasonal favorites pears and apples.

Apple-Cranberry Pie

By Bob's Well Bread Bakery
"The cranberries in this pie filling give it a special sweet and tart result—a little bit of surprise that guests don't expect with an apple pie," says Bob Oswaks. "Be sure to brush the crust with milk and coarse sugar for a perfectly crunchy top crust." Oswaks also advises cooling the pie completely before slicing. "If you cut it too soon, it will run out all over the place," he says. "It's better to bake the pie in advance, cool it completely, then warm each slice as needed after it's been cut." Store any leftover pie, lightly covered, at room temperature for several days. Freeze for longer storage.

Serves 8

FILLING

- 8 cups peeled, cored, and sliced apples
- 2 tablespoons lemon juice
- ¾ cup sugar
- 2 tablespoons all-purpose flour
- 2 tablespoons cornstarch
- ¼ teaspoon salt
- 1 teaspoon cinnamon
- ¼ teaspoon nutmeg
- ¼ teaspoon allspice
- ¼ cup boiled cider or undiluted apple juice concentrate
- 2 teaspoons vanilla extract (optional)
- 2 tablespoons butter, diced in small pieces
- ½ cup fresh or frozen cranberries

PASTRY

- 2½ cups unbleached all-purpose flour
 - ¾ teaspoon salt
 - ½ cup vegetable shortening
 - 8 tablespoons (½ cup) cold unsalted butter, diced into ½-inch pieces
- 7-10 tablespoons ice water
- 2 tablespoons milk or 1 egg white beaten with 1 tablespoon water, for brushing
 - Coarse sugar, for sprinkling

To prepare filling: In a large mixing bowl, combine apples and lemon juice. In a small bowl, whisk together sugar, flour, cornstarch, salt, and spices. Sprinkle the dry mixture over the apples, and stir to coat. Stir in boiled cider or apple juice concentrate and, if desired, vanilla. Set aside.

To make pastry: In a medium bowl, whisk together flour and salt. With a pastry cutter work in shortening until mixture is evenly crumbly. Cut in butter until flakes of it are dime-size. Sprinkle water into dough

2 tablespoons at a time while mixing with a fork. When dough is moist enough to hold together when you squeeze it, transfer it to a piece of wax paper. Using a spray bottle of water, lightly spritz any remaining dry spots just enough to bring dough together without creating a wet spot.

Fold dough over on itself three or four times to bring it together, then divide it into two pieces, one about twice as large as the other. The larger piece will be the bottom crust; the smaller piece, the top crust. Pat each piece of dough into a disk about ¾ inch thick.

To prepare for rolling, wrap each disk in plastic and refrigerate for 30 minutes. (This ensures that they will roll out evenly later, with a minimum of cracks and splits at the edges.) Remove from refrigerator and roll each disk on its edge, like a wheel, to smooth it out.

Preheat oven to 425°F. Lightly grease a 9-inch pie pan that's at least 2 inches deep.

To assemble pie: On a floured surface, roll the larger pastry disk into a 13-inch circle. Transfer it to prepared pan, and trim dough so it overlaps rim of pan by 1 inch all the way around.

Spoon filling into pan. Add cranberries. Dot the top with diced butter.

Roll out remaining pastry to an 11-inch circle. Carefully place pastry over filling. Bring overhanging bottom crust up and over top crust, pinching to seal the two and making a decorative crimp. Prick crust all over with a fork to allow steam to escape during baking or cut decorative vent holes, if desired.

Alternatively, you can cut the top crust into strips and weave into a lattice design.

For extra crunch and shine, brush top crust with milk or egg white-water mixture and sprinkle with coarse sugar. Refrigerate pie 10 minutes to firm up crust.

Place pie on a parchment-lined baking sheet and bake 20 minutes. Reduce oven temperature to 375°F and bake 30 minutes more. Check edges for browning and, if necessary, cover them with foil or a pie shield to keep them from burning. Bake 10 minutes more until filling is bubbling around the edges or beneath any decorative vents and perhaps dripping onto parchment. Remove pie from oven and cool completely before slicing, so that filling thickens.

Store any leftover pie, lightly covered, at room temperature for several days. Freeze for longer storage. ♦



Pear and Brown Butter Tarte Tatin (get the recipe at 805living.com); Apple-Cranberry Pie