

## **SLFarms CSA Week Fourteen 2021 Recipes**

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## **Karen Ayers Famous CSA Freezer Marinara Sauce**

Adapted from our CSA Facebook Group

*Our lovely Karen posted this a couple summers ago and since so many of you have posted that you're LOVING it. What a great way to enjoy all these veggies in the winter months, and it's pretty EASY!*

### **Ingredients:**

This is what Karen used, although she does mention you can "adapt" as needed. You could include squashes, more or less of things, etc.

~6# mixed tomatoes

4 onions

3 carrots

2 peppers

2 whole heads of garlic (roasted in foil)

Lots of basil (Karen used ~60 leaves)

### **Directions:**

Heat oven to 400 degrees.

Roast all veggies with olive oil, salt and pepper at 400 for 60-70 minutes. If you're including summer squash you would want to add it towards the end.

Cool slightly and then puree in food processor in batches, adding lots of basil leaves and squeezing the roasted garlic into each batch.

Salt to taste. Karen mixed all the batches together and then salted, another great idea.

Freeze in sip locks or mason jars. If you don't have a lot you can use this as a booster to other sauces.

## Peperonata

Adapted from Serious Eats ([www.serious-eats.com](http://www.serious-eats.com))

Serves 4-8

*Huge exit strategy here! Great flavor and you've got all these goodies, sub in those frying or italian peppers if you need to.*

### Ingredients:

¾ cup EVOO, divided

6 medium cloves garlic, thinly sliced

2 medium yellow onions, sliced 1/4 inch thick

4 pounds red, yellow, and/or orange bell peppers (about 6 large bell peppers), stemmed, seeded, and sliced lengthwise ½ inch thick

1 cup pureed tomatoes (see note)

2 sprigs basil or oregano

Kosher salt

1 Tbs white wine vinegar or red wine vinegar

### Directions:

In a large pot or Dutch oven, heat 1/2 cup olive oil over medium heat until shimmering. Add garlic and cook, stirring, until just starting to turn golden, 3 to 4 minutes. Stir in onions, increase heat to medium-high, and cook for 2 minutes. Stir in peppers and cook, stirring occasionally, until starting to soften, about 20 minutes.

Add tomato and basil or oregano sprigs and stir to combine. Bring to a gentle simmer, then lower heat to maintain simmer. Continue to cook, stirring occasionally, until peppers are very soft, about 1 hour. Stir in remaining 1/4 cup olive oil and season with salt. Stir in vinegar (see note). Discard herb sprigs. Serve right away, or chill, then serve reheated, slightly chilled, or at room temperature.

For the pureed tomatoes, you can use a puree of fresh peeled and seeded tomatoes that have been briefly cooked to concentrate their flavor, or canned whole tomatoes that you've blended with their juices. (Canned tomatoes are often the better choice, since they are usually top-quality.) If you make this with beautiful, ripe summer bell peppers, they should provide enough sweetness to balance the small amount of vinegar. If your peppers are less sweet and the peperonata tastes a little too tart, add a tiny bit of sugar, a pinch at a time, until the flavor is balanced.

## **Broiled Top Blade Steak with Herb-Flecked Tomato Salad**

Adapted from Rachael Ray Mag ([www.rachaelraymag.com](http://www.rachaelraymag.com))

Serves 4

What a great main dish!

### **Ingredients:**

4 boneless top blade steaks (3/4-inch thick, about 6 oz. each), at room temperature and patted dry  
1 Tbs plus 2 tsp EVOO  
1 clove garlic, halved  
Salt and pepper  
1 pint cherry tomatoes, halved  
1 Tbs chopped flat-leaf parsley  
1 Tbs chopped fresh basil  
1 Tbs finely chopped shallot  
2 tsp fresh lemon juice

### **Directions:**

Position an oven rack 4 inches from the broiler; preheat the broiler. Heat a large ovenproof skillet (preferably cast-iron) in the oven for 10 minutes.

Rub the steaks with 2 tsp. EVOO and the cut sides of the garlic clove; season generously. Broil the steaks in the heated skillet, flipping halfway through, 5 to 7 minutes for medium-rare. Transfer to a cutting board and let rest for 5 minutes.

Meanwhile, in a medium bowl, toss the tomatoes with the remaining 1 tbsp. EVOO, the parsley, basil, shallot and lemon juice; season. Serve alongside the sliced steak.

## Tomato Coconut Curry with Cod

Adapted from Epicurious ([www.epicurious.com](http://www.epicurious.com))

Total Time ~30 minutes

Serves 4

This is so flavorful and not that complicated! A great way to get some fish in from our fish farmers!

### Ingredients:

¼ cup oil

1 large shallot, thinly sliced into rings

1 ½ tsp kosher salt, divided, plus more

1 2" piece ginger, peeled, finely grated

¼ cup mild red curry paste

3 cups cherry tomatoes

1 (5.4-oz.) can coconut cream

4 (5-oz.) skinless, boneless cod fillets, patted dry

1 cup basil leaves, torn

1 Tbs fresh lime juice

### Directions:

Preheat oven to 300°F. Pour oil into a large wide saucepan and add shallot. Set over medium-high and cook, shaking pan often, until shallot is golden brown, 3–5 minutes. Using a slotted spoon, transfer shallot to paper towels to drain; season with 1/2 tsp. salt.

Return pan with oil to medium-high heat and add ginger and curry paste. Cook, stirring occasionally, until paste begins to stick to pan, about 3 minutes. Add tomatoes and cream and bring to a simmer. Cook, stirring occasionally, until tomatoes begin to burst and curry just starts to stick to pan, 6–8 minutes. Remove from heat.

Season fish fillets all over with 1 tsp salt and arrange over tomato mixture. Transfer pan to oven and bake until flesh is opaque all the way through, firm to the touch, and easily flakes when thickest part is pierced with a paring knife, 18–22 minutes.

Transfer fish and curry to a platter. Toss basil with lime juice and a pinch of salt in a small bowl. Scatter over curry. Top with crispy shallots.

## Heirloom Tomato Confit

Adapted from Martha Stewart ([www.marthastewart.com](http://www.marthastewart.com))

Total time ~2 hours 20 minutes

Yields 2 ½ Quarts

Overwhelmed with tomatoes? Make this and FREEZE to enjoy all year!

### Ingredients:

12 ripe medium vine-ripened or heirloom tomatoes, washed and cored (about 3 ½ pounds)

3 basil sprigs

4 cloves garlic, thinly sliced lengthwise (~3 T)

Kosher salt

½ cup EVOO

### Directions:

Preheat oven to 350 degrees. Bring a large pot of water to a boil over medium-high. Prepare an ice bath.

Score a shallow X in the bottom of each tomato with a knife, then place in boiling water for about 10 seconds. With a slotted spoon, transfer tomatoes immediately to ice bath. When cool, remove and peel tomatoes by gripping the skin between your thumb and the flat part of a knife blade, starting at the scored X.

Combine tomatoes (cored-sides down), basil, and garlic in a shallow baking dish. Sprinkle generously with salt; drizzle with oil. Bake until tender, about 50 minutes. Let cool completely.

Transfer tomatoes with their juices to quart-size glass jars, leaving 1/2 inch of headspace. Freeze until ready to use, up to 1 year.

## **Collard Greens Dip**

Adapted from Biscuits and Burlap ([www.biscuitsandburlap.com](http://www.biscuitsandburlap.com))

Total time ~45 minutes

Serves 10

Use your fresh collard greens by blanching them first to have the same consistency as the frozen package this recipe calls for.

### **Ingredients:**

1 pkg frozen, chopped collard greens  
1 tsp EVOO  
3 Tbs shallots, diced  
1 clove garlic, chopped  
½ cup sour cream  
½ cup mayonnaise  
8 ounces Monterey jack cheese, grated  
1 tsp flour  
½ can Rotel tomatoes, drained  
¼ cup parmesan cheese, grated  
½ tsp salt  
½ tsp pepper  
1 tsp pepper sauce or another hot sauce, optional

### **Directions:**

Cook collard greens in salted water for about 15 minutes. Drain and press between paper towels to dry, removing any stems.

Saute' shallot and garlic in olive oil over medium heat for 2-3 minutes.

Stir remaining ingredients together, adding the shallots and garlic and reserving about 1/4 of the Monterey Jack cheese.

Place in 8" iron skillet or small ovenproof baking dish and top with remaining cheese. Bake at 350 for 25-30 minutes.

If desired, top brown under broiler, watching carefully.

## **Collard Greens with Bacon**

Adapted from Savory Spice ([www.savoryspice.com](http://www.savoryspice.com))

Total time ~ 15 minutes

Greens and carrots, great combination and a tasty way to introduce your family to greens.

### **Ingredients:**

6 slices bacon, diced  
4 carrots, diced  
1 onion, diced  
4 tsp lemon pepper  
¼ tsp garlic, minced  
¼ tsp crushed red pepper flakes  
3 Tbs balsamic vinegar  
4 (10 oz.) packages fresh, chopped collard greens  
2 cups chicken broth

### **Directions:**

Cook bacon in a large Dutch oven (or similar pot) over medium-high heat until just crisp; transfer to a paper towel-lined plate to drain.

Add carrots to pot with bacon drippings and cook over medium-high heat for 5 min. Add onions and cook another 5 min., or until carrots and onions soften and begin to brown. Stir in lemon pepper, garlic, crushed red pepper, and vinegar and cook for 1 more min.

Add reserved bacon, collard greens, and broth and bring to a boil. Reduce to a simmer, cover, and simmer for 1 hour or until greens are tender. Serve.



## Cheesy Pesto Chicken Lasagna Stuffed Spaghetti Squash

Adapted from Peas and Crayons ([www.peasandcrayons.com](http://www.peasandcrayons.com))

### Ingredients:

1 medium-large spaghetti squash  
2 cups chopped chicken, cooked via your favorite method!  
¼ cup homemade or store bought pesto  
1 cup ricotta cheese  
½ an egg [use the white or the yolk!]  
1/4-1/2 cup freshly grated parmesan cheese, packed  
¾ tsp garlic powder  
¾ tsp dried parsley  
½ tsp Italian spice blend  
¼ tsp salt  
½ cup chopped tomato, plus extra for topping  
6 slices of fresh mozzarella or 2-4 oz freshly grated mozzarella  
Fresh parsley and/or basil to garnish

### Directions:

Pre-heat oven to 400 degrees F. Slice your spaghetti squash in half lengthwise and scoop out the seeds.

To prevent sticking, rub the rim of the squash's flesh with a teeny bit of olive oil or simply place a little water inside your baking dish. Both work great!

Place inside a baking dish or atop rimmed, lined baking sheet [some liquid will escape] and roast face-down for 40-60 minutes. Cooking time will depend on size and the once rock-hard exterior of the squash will be visibly softened with a tender inside.

The squash can be roasted and stored in the fridge for up to 3-4 days awaiting it's stuffing with your lovely lasagna ingredients. You can also make the whole shebang one weekend and pop it in the fridge until about 35 minutes before dinnertime. Wind up with a little bit leftover? It reheats marvelously the following day! Now let's get back to the recipe!

If they aren't already in one, add your cooked squash to baking dish. Cook chicken via your favorite method or squirrel away leftovers from the previous night's dinner to use in the lasagna. Chop chicken into bite sized pieces and toss in 1/4 cup of pesto. Set aside.

Next whisk up an egg yolk [or grab the whites from one large egg] into your ricotta and add freshly grated parmesan cheese, garlic powder, dried parsley, salt, and your favorite Italian seasoning blend. Set aside.

Line each cooked spaghetti squash with chopped tomato or a thin layer of your favorite red sauce!

Top each with your seasoned ricotta; pile it on! Next add your pesto chicken [it'll start to look mile high at this point, just go with it!] and sprinkle with some extra chopped tomato.

Top with sliced or grated mozzarella and cover the baking dish in foil, leaving a little room at the top [like a tent!] so the mozz doesn't stick.

Bake at 350 degrees F for around 35-40 minutes or until hot and bubbly. Garnish with fresh parsley and/or basil leaves and dig in!

Leftovers taste phenomenal the next day and can be reheated via oven or microwave; up to you!

[www.sharedlegacyfarms.com](http://www.sharedlegacyfarms.com)

## Tomato Basil Spaghetti Squash

Adapted from Very Well Fit ([www.verywellfit.com](http://www.verywellfit.com))

Total time ~ 2 hours

Serves 4

This dish is packed with flavor! One of my go-to dishes when we get spaghetti squash!

### Ingredients:

1 medium spaghetti squash, plus the seeds

2 tsp EVOO, divided

1 Tbs EVOO

4 medium tomatoes, chopped

2 large garlic cloves, minced

¼ cup fresh basil, chopped

Salt and pepper to taste

### Directions:

To roast the squash: Heat the oven to 400 F. Line a baking sheet with parchment paper.

Carefully slice the squash in half using a sharp knife. Scoop out the seeds and set aside. side of the squash with a teaspoon of olive oil. Set onto the baking sheet cut side down. Bake the squash for 40 minutes. Flip over, and bake another 10 to 15 minutes or until you can easily pierce a fork through the flesh all the way to the peel and the noodles are al dente. Let the squash cool until easy to handle.

Use a fork to gently pull the squash flesh from the peel and separate the flesh into “spaghetti-like” strands.

To roast the seeds: turn the oven down to 300 F. Pinch away the large chunks of squash flesh from the seeds, place a colander under cool running water, and remove any additional squash flesh. Dump the cleaned seeds onto a towel and pat dry.

Place seeds on a baking tray and drizzle with a teaspoon olive oil and a pinch of salt. Bake the seeds for 20 to 25 minutes, stirring midway through baking. Let cool.

To prepare the “spaghetti” heat 1 tablespoon olive oil in a large non-stick skillet over medium high heat. Add the chopped tomatoes and saute for 3 to 5 minutes, until just starting to soften. Add the garlic and saute for another minute, until fragrant. Add the cooked spaghetti squash to the pan and stir until heated through.

Serve the spaghetti squash and tomatoes with fresh basil, roasted squash seeds and salt and pepper to taste.

## Corn Tomatillo Relish

Adapted from The Complete Savorist ([www.thecompletesavorist.com](http://www.thecompletesavorist.com))

Serves 8

Check out this exit strategy for corn!

### Ingredients:

Water, salt, pinch of sugar for boiling corn  
4 ears corn on the cob; kernels removed  
4-6 tomatillos (about 5-6 oz); finely chopped  
¼ cup red onion; finely diced  
2 jalapeños; diced  
3 cloves garlic; minced grated (1 ½ tsp)  
Tbs EVOO  
½ cup apple cider vinegar  
2 Tbs fresh cilantro; chopped finely  
½ tsp black pepper; +/- to taste  
1 tsp Old Bay Seasoning  
1 ½ tsp fresh lime juice  
¼-1/2 tsp salt; +/- to taste

### Directions:

Remove husks and silks from the corn while bringing a large pot of water to boil.

Once the water is boiling, add some salt and a pinch of sugar then add the corn; boil for 3 minutes.

Remove the corn from boiling water and immediately place them in an ice water bath to stop cooking and cool them down.

Soak the tomatillos in a bowl of warm water for about 5 minutes to loosen the husks for easy removal.

Remove the husks from the tomatillos and clean the skins to remove the sticky residue.

Cut the kernels off the corn by inverting a small bowl into a larger one, allowing the kernels to fall into the bowl. Dice the tomatillos, add to the corn bowl. Dice the onion, add to the mixture.

Dice the jalapeños, to reduce the heat, remove seeds and veins, then add to the veggies.

Heat a medium-size sauce pan over medium high heat. Once the pan is hot, add the oil, swirl it around to fully coat the bottom of the pan. Add the corn, tomatillos, onions, and jalapeños, stir well can sauté for about 3 minutes.

Reduce the heat to medium, add the vinegar, cilantro, black pepper, and Old Bay seasoning; bring it to a high simmer. Allow to simmer for 2-3 minutes then reduce heat to medium low for 15 minutes. At the 10 minute mark, taste for seasoning, add more salt as needed (1/4-1/2 teaspoon).

Resume the low simmer for the 5 remaining minutes. Taste again, adjust salt if needed. Remove from heat, stir in the fresh lime juice. Allow to completely cool, then place in a sealable container and refrigerate for at least 2 hours, but the longer the better.

Use on every and anything; store in a sealed jar/container for up to two weeks.

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## Roasted Carrot Hummus

Adapted from Food Network ([www.foodnetwork.com](http://www.foodnetwork.com))

Total time ~ 1 hour

Makes 4 servings

I loved the beet hummus I made in the tutorial a few summers ago, and this one is up there with it!

### Ingredients:

1 pound carrots, peeled and cut into ½ inch pieces

2 cloves garlic, unpeeled

EVOO

1 tsp ground cumin

½ tsp kosher salt

¼ tsp ground black pepper

3 Tbs tahini

1 Tbs chopped fresh cilantro, plus 1 teaspoon for garnish

1 lemon, juiced

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### Directions:

Preheat the oven to 400 degrees F.

On a baking sheet, toss the carrots and garlic cloves with 1 tablespoon olive oil and the cumin, salt and pepper. Roast until the carrots are tender and lightly caramelized, stirring halfway through, 20 to 25 minutes. Remove from the oven and let cool until warm. Peel the garlic cloves.

In a food processor, combine the roasted carrots and garlic with the tahini, cilantro, lemon juice and 5 tablespoons water. Pulse until smooth. With the processor running, slowly add 2 to 3 tablespoons olive oil. Transfer to a serving bowl.

Make a small well in the center of the hummus and fill with olive oil. Sprinkle the remaining 1 teaspoon cilantro over the top. Serve with crudites and pita chips.

## **Pulled BBQ Carrot Sandwiches**

Adapted from Veganosity ([www.veganosity.com](http://www.veganosity.com))

Total time 55 minutes

Serves 5

These come highly recommended from a friend, I love when we make veggies the focus of the meal!

### **Ingredients:**

5 large carrots –shredded

1 large red onion –thinly sliced

½ tsp EVOO

Sea Salt and Black Pepper to taste

For the BBQ sauce:

1 cup of tomato sauce

3 cloves of garlic

¼ cup of apple cider vinegar

1 Tbs of dark molasses

¼ cup of brown sugar See Note

1 tsp of salt

1 tsp of paprika

1 tsp onion powder

¼ tsp cumin

¼ tsp of cayenne pepper see note in instructions

¼ tsp of white pepper

1 Tbs of lime juice

1 pepper from a small can of peppers in adobo sauce – remove the seeds the pepper is optional, this will make the sauce extra spicy, if you use it, make sure to remove the seeds

1 tsp olive oil

1 Tbs cilantro

### **Directions:**

Preheat the oven to 385° and line a baking pan with parchment paper. If you don't have parchment paper you can line it with lightly oiled aluminum foil or lightly grease the bottom of the pan to avoid sticking.

Shred the carrots with the shredder attachment of your food processor or with a box or hand held grater. Thinly slice the onion.

Put the carrots and onion in the baking pan and drizzle the olive oil over them. Toss well to coat and then spread them evenly in the pan. Sprinkle ground sea salt and ground pepper evenly over the top. Cover the pan with aluminum foil and roast for twenty minutes (shake the pan every ten minutes to ensure even roasting), remove the foil and roast for ten more minutes. The carrots and onions should be nice and soft, and lightly caramelized.

While the carrots and onions are roasting, put the sauce ingredients in a blender and blend until fully combined and smooth. Pour into a medium sauce pan and bring to a boil. Reduce to a low simmer and cook for twenty minutes, stir occasionally to avoid scorching the sauce.

Add the roasted carrots and onions to the sauce and stir well to coat. Simmer for fifteen minutes. Enjoy!

## Southwest Stuffed Poblano Peppers

Adapted from Crème De La Crumb ([www.lecremdelacrumb.com](http://www.lecremdelacrumb.com))

Total time ~ 40 minutes

Makes 8 stuffed peppers

Stuffing these flavorful gems is probably how most of us enjoy them over the summer. Also great to freeze for a fast winter meal!

### Ingredients:

4 poblano peppers - halved and seeds/membranes removed

1 pound lean ground beef - OR chorizo

1 teaspoon each ground cumin, chili powder, garlic powder

1 cup cooked long grain white rice - see note 1

½ cup canned black beans – drained

½ cup frozen or canned corn – drained

1 15-ounce can fire roasted diced tomatoes – drained

1 4-ounce can diced green chiles

½ -1 cup grated mozzarella OR Mexican-blend cheese

### Directions:

Preheat oven to 350 degrees and lightly grease a large baking sheet. Arrange halved poblano peppers in a single layer on the baking sheet so that they aren't overlapping. Bake for 10-15 minutes while you move on to the next step.

Add ground beef (or preferred meat choice) and rice to a large skillet, and season with the cumin, chili powder, and garlic powder. Saute over medium heat for 5-8 minutes until meat is browned and cooked through.

Stir in the black beans, corn, diced tomatoes, and green chiles. Cook another 1-2 minutes. Spoon mixture into the peppers, sprinkle with cheese, and return to oven for another 10 minutes or so until peppers are tender and cheese is melted. Allow to cool slightly before serving.

## Slow Cooker Chipotle Beef Carnitas

Adapted from Taste of Home ([www.tasteofhome.com](http://www.tasteofhome.com))

Total time ~ 40 minutes

Makes 12-16 servings

Crockpot meal for the win! You could make this and freeze it cooked to pull out this fall!

### Ingredients:

- 2 Tbs kosher salt
- 2 Tbs brown sugar
- 1 Tbs ground cumin
- 1 Tbs smoked paprika
- 1 Tbs chili powder
- 1 tsp garlic powder
- 1 tsp ground mustard
- 1 tsp dried oregano
- 1 tsp cayenne pepper
- 1 boneless beef chuck roast (3 pounds)
- 2 large sweet onions, thinly sliced
- 3 poblano peppers, seeded and thinly sliced
- 2 chipotle peppers in adobo sauce, finely chopped
- 3 tablespoons canola oil
- 1 jar (16 ounces) salsa
- 16 flour tortillas (8 inches), warmed
- 3 cups crumbled queso fresco or shredded Monterey Jack cheese
- Optional toppings: cubed avocado, sour cream and minced fresh cilantro

### Directions:

Mix the first nine ingredients. Cut roast in half; rub with  $\frac{1}{4}$  cup spice mixture. Cover and store remaining mixture in a cool, dry place for up to 1 year.

Place onions and peppers in a 4-qt. slow cooker. In a large skillet, heat oil over medium heat. Brown roast on all sides. Transfer meat and drippings to slow cooker. Top with salsa. Cook, covered, on low until meat is tender, 8-10 hours.

Remove roast; shred with two forks. Skim fat from cooking juices. Return meat to slow cooker; heat through. Using a slotted spoon, place  $\frac{1}{2}$  cup meat mixture on each tortilla. Sprinkle with cheese. Add toppings of your choice.

## **Honeycrisp Apple Sangria**

Adapted from Sallys Baking Addiction ([www.sallysbakingaddiction.com](http://www.sallysbakingaddiction.com))

Total time ~8-24 hours

Serves 6-8

This group and their cocktails, try this one for fall!

### **Ingredients:**

3 cinnamon sticks (plus more for garnish)

2 honeycrisp apples, chopped

1 orange, thinly sliced

1 (750 ml) bottle red wine(I suggest a light-bodied Spanish variety)

1 and  $\frac{3}{4}$  cups homemade apple cider or store-bought

$\frac{1}{2}$  cup brandy

$\frac{1}{4}$  cup orange juice (or juice from 2 medium oranges)

juice from 1 lemon

club soda, to taste

### **Directions:**

Place the cinnamon sticks, apples, and orange slices in a large pitcher. Add wine, apple cider, brandy, orange juice, and lemon juice. Allow to sit in the refrigerator for 6 – 24 hours. Taste; if you'd like it to be sweeter, add 1-2 Tablespoons granulated sugar, honey, or agave.

If you'd like a cinnamon-sugar rim (highly recommended), simply moisten the rim of your glasses with water, turn the glass upside down and dip it into a mix of cinnamon and sugar. Pour in the sangria with fruit\* and add a splash of club soda (this unsweetened fizz is wonderful with the sangria!).

Garnish with a cinnamon stick, if desired. Cheers!



## **Watermelon Caprese**

Adapted from Delish ([www.delish.com](http://www.delish.com))

Total time ~15 minutes

Serves 4

Love this way to enjoy watermelon, such a fun spin on traditional caprese.

### **Ingredients:**

1 small watermelon, sliced

1 mozzarella ball, sliced

2 Tbs fresh basil, sliced

Flaky sea salt

Freshly ground black pepper

EVOO

Balsamic glaze

### **Directions:**

Slice watermelon into 1/2" thick squares, about 3"-x- 3". Slice mozzarella into 1/2" slices.

On a serving dish, alternate slices of mozzarella and watermelon. Sprinkle with basil, flaky sea salt and pepper.

Drizzle with olive oil and balsamic glaze and serve.

## Grape and Apple Pie

Adapted from Epicurious ([www.epicurious.com](http://www.epicurious.com))

Serves 8

You can use any combination of grapes for this one!

### Ingredients:

Crust:

3 cups all-purpose flour plus more for surface

1 Tbs sugar

1 ½ tsp kosher salt

1 cup (2 sticks) chilled unsalted butter, cut into ½" cubes

½ cup vegetable shortening

Filling:

3 pounds tart, crisp apples (such as Crispin or Pink Lady), peeled, quartered, cored, thinly sliced

1 pound red or black grapes, halved, seeded if needed

¾ cup plus 2 Tbs sugar

2 Tbs all-purpose flour

Vanilla ice cream (optional)

### Directions:

For crust:

Pulse flour, sugar, and salt in a food processor. Add butter and shortening; pulse just until coarse meal forms. Add 1/3 cup ice water; pulse until dough forms clumps, adding more ice water by teaspoonfuls if dry. Gather dough into a ball; divide in half. Flatten into disks, wrap in plastic, and chill for at least 1 hour and up to 2 days.

Roll out 1 dough disk on a lightly floured surface into an 11" round. Transfer to pie dish; press gently onto bottom and up sides of dish. Trim dough flush with edge of dish, leaving no overhang. Freeze until firm, about 10 minutes. Add scraps to remaining dough disk; roll out on parchment paper to a 12" round. Slide paper with dough onto a rimless baking sheet and chill in refrigerator.

Preheat oven to 375°F. Line dough in pie dish with foil or parchment paper. Fill foil with pie weights or dried beans. Bake until edges are just beginning to turn golden, 25-30 minutes. Remove foil and pie weights. Return dish to oven; continue baking until crust is dark golden all over, about 20 minutes longer. Transfer pan to a wire rack; let crust cool completely.

For filling:

Mix apples, grapes, sugar, and flour in a large saucepan; stir to coat. Cook over medium-low heat, stirring often, until fruit is translucent and juices are thickened, 30-40 minutes. Let mixture cool to room temperature.

Preheat oven to 375°F. Transfer fruit to crust. Remove remaining dough from refrigerator. Using a decorative cutter, make a pattern in center of dough, leaving a 2" plain border; reserve cutouts. Invert dough over fruit in crust; peel off parchment paper. Trim dough along edge of crust, leaving no overhang. Arrange reserved dough cutouts decoratively over top crust, pressing lightly to adhere. Place pie on a baking sheet.

Bake pie until crust is golden brown and juices bubble, 50 minutes-1 hour. Transfer to a wire rack to cool.