

Individual Deep-Dish Apple Pies with Lattice Top Crust

Recipe by Chef Jillian Lane

Makes 6 individual servings

For Pie Filling

Ingredients

3 Granny Smith Apples, peeled and cored

5 Tbsp. plus 1 Tbsp. Sugar (divided)

2 tsp. Cinnamon

2 tsp. All-Purpose Flour

1 tsp. Vanilla Bean Paste

Pinch of Salt

1 egg

5 Tbsp. Sugar

For Double Crust Pie

Ingredients

2 cups of all-purpose flour

3/4 teaspoon of salt

2/3 cup of shortening

6 tablespoons of water

INSTRUCTIONS

- Combine flour and salt.
- Cut in shortening until crumbly.
- Add water, mixing dough with hands until a ball forms.
- Divide the dough in half, wrap, and refrigerate for an hour.
- Take dough, sprinkle flour on a surface and roll out to fit the pie plate.

Instructions

Pre-heat oven 325 degrees Fahrenheit

Cut the peeled and cored apples to medium dice into a medium size mixing bowl. Add 4 Tbsp. sugar, cinnamon, flour, vanilla and salt, toss to coat apples. Allow mixture to sit for 15-20 minutes, this allows the apples to macerate slightly.

Roll out your pie crusts and cut 6, 4" diameter circles, saving scraps for lattice top crusts.

Lightly grease the bottoms and sides of a cupcake pan, gently drop the pie crust circles into the openings, pressing gently to the bottom, the crusts should reach the top of the pan on all sides. Fill each pie crust with all the apples and the juice in the bottom of your bowl, set aside.

Using your extra pie dough and scraps, roll out to 1/8" thickness and cut into individual strips, approximately 2-3 inches in length and 1/8-inch width.

Take strips of the lattice and lay them on your pie, leaving small gaps between. I like to line up the short strips from the edges with the edge of the pie plate and use the longer strips in the middle.

To weave your lattice, pull back every other strip and place a new strip of pie dough perpendicular to the strips you already laid. Replace the strips you folded over.

Then, do the same thing with the alternating strips. Keep going until the entire pie is covered in basket weave.

Trim the edges and crimp as desired. (I prefer a rustic look)

Break your egg into a small bowl and mix thoroughly with a fork, using a pastry brush coat the tops of your pie crusts lightly with egg and sprinkle 1 Tbsp. sugar over to cover the lattice tops.

Place into pre-heated oven for 25-30 minutes. Your apple mixture will be bubbly, and the crust will be golden brown.

Remove from oven and allow to cool slightly, using an off-set spatula, gently loosen the pie crusts from the inside of the cupcake pan. Once the pies are cool enough, you will be able to carefully pop them out with your off-set spatula,

*To save time, I prefer Pillsbury Refrigerated Pie Crusts

Porgy with Crab Meat & Lemon Butter Caper Sauce

Recipe by Chef Jillian Lane

For Porgies

Ingredients

1 recipe lemon butter sauce

Grapeseed oil for brushing on the grill rack and fish fillets

¼ cup good-quality dry white wine, divided, plus a few tablespoons of the wine if grilling the fillets in batches

6 skinless porgy fillets, 6 to 8 ounces each, neatly trimmed, with the “belly” removed if it is still attached

2 tablespoons Everglades Seasoning

4 tablespoons unsalted butter

1 pound jumbo lump crabmeat, picked through

1 teaspoon kosher salt

⅛ teaspoon freshly ground black pepper

Instructions

- 1 Prepare your grill
- 2 While the grill is preheating, prepare the lemon butter sauce if this is not already done, and keep it warm as directed in the sauce recipe.
- 3 Place the fillets on a work surface. Brush both sides with grapeseed oil, and season each fillet evenly on both sides with Everglades Seasoning, using ½ teaspoon of the seasoning on each side of each fillet.
- 4 Once the grill is ready, place the fillets directly on it and cook until they are done, about 2½ to 4 minutes per side. The cooking time will vary according to the heat of the grill and the thickness of the fillets. (Watch closely so the fish does not overcook.) Use a broad, large and sturdy spatula to turn over the fillets at least once while cooking.
- 5 If cooking the fillets in batches, transfer them to a heat-proof platter placed in a warm spot, and drizzle the fillets with white wine to keep them moist while grilling the remaining fish.
- 6 While the fillets are grilling, sauté the crabmeat.
- 7 In a heavy 12-inch sauté pan, melt butter over medium-high heat until hot, about three minutes. Add ¼ cup wine and heat for 30 seconds. Add the crabmeat and season with 1 teaspoon kosher salt and ⅛ teaspoon pepper.
- 8 Cook until the crabmeat is just warmed through, about two minutes, lightly tossing so the lumps of crabmeat stay intact. Serve immediately.

*If you cannot find Porgy, Snapper or Redfish are a great substitution.

Lemon Butter Sauce

Recipe by Chef Jillian Lane

Ingredients

- 1½ cups good-quality dry white wine
- ½ cup fresh lemon juice
- ½ teaspoon finely grated lemon zest
- 1 teaspoon apple-cider vinegar
- 2 teaspoon minced shallots
- 1 teaspoon minced garlic
- 1 teaspoon, packed, minced fresh thyme leaves
- 3 tablespoons heavy cream
- (3½ sticks) cold unsalted butter, cubed
- 1 teaspoon kosher salt, or to taste
- ¼ teaspoon freshly ground black pepper, or to taste
- 3 tablespoons capers, roughly chopped

Instructions

1. In a heavy, nonreactive 3-quart saucepan, combine the wine, lemon juice and zest, vinegar, shallots, garlic, and thyme. Cook over medium-high heat until the liquid in the mixture reduces to 1 to 2 tablespoons, about five minutes.
2. Add the cream and cook until the liquid in the pan reduces to 1 to 2 tablespoons, about four minutes. (The sauce may be prepared to this point up to 45 minutes ahead and left at room temperature. Reheat the cream mixture briefly over medium heat, whisking constantly, before proceeding to Step 3.)
3. Reduce the heat to medium-low and cook as you add 2 pats of butter at a time, whisking constantly, until all the butter is added and incorporated into the sauce; each addition of butter should be almost completely melted in before adding more. This will take roughly 10 to 15 minutes total. Remove from heat.
4. Whisk in the capers, kosher salt and pepper. Serve immediately.