



Welcome to



PIE TOWN

The name is no joke. Only one thing matters here, and it's pie.

PHOTOGRAPHS BY DEVON JARVIS

FOOD STYLING: JASON SCHREIBER; PROP STYLING: KARIN OLSEN



Along Route 60 in western New Mexico, there's a tiny slice of land called Pie Town, and the place has more pies than it has people to eat them: three pie shops for a population of just 186. The town got its name in the 1920s when a local bakery started peddling pies to cowboys passing through. Today road-trippers and hikers from the Continental Divide still stop by for a slice. Pie Town probably isn't on your route to Thanksgiving dinner, but we asked each of the shop owners to share their most popular holiday recipe so you could try one at home.

PIE-O-NEER

You can thank Kathy Knapp for bringing pie back to Pie Town. She and her mother found the nearly deserted town during a road trip in 1995. A "for sale" sign on an old trading post read, "There used to be pie. Ain't no more." They bought the place and opened Pie-O-Neer. "My mother knew that if you baked a decent pie in a town called Pie Town, it would work," Knapp says. A handful of the recipes are from friends, a few are her mother's and some are her own, inspired by vintage cookbooks. Her top-seller: this pear-ginger pie based on a recipe from the 1940s. *Mile Marker 56, Hwy. 60; pie-o-neer.com*



PEAR-GINGER PIE

ACTIVE: 30 min | TOTAL: 2 hr 30 min (plus cooling) | SERVES: 8 to 10

FOR THE CRUST

- 1 cup all-purpose flour, plus more for dusting
- $\frac{3}{8}$ teaspoon baking powder
- $\frac{3}{8}$ teaspoon fine salt
- 2 tablespoons cold unsalted butter, cut into small pieces
- 1 tablespoon lard
- 1 large egg yolk
- $\frac{1}{4}$ teaspoon apple cider vinegar

FOR THE FILLING

- 5 or 6 firm ripe pears (such as Bosc), peeled and sliced (about 5 cups)
- Grated zest of 1 lemon, plus 1 tablespoon fresh lemon juice
- 1 1-inch piece ginger, peeled and finely chopped
- 2 tablespoons all-purpose flour
- 2 tablespoons orange marmalade

FOR THE TOPPING

- $\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{2}$ cup sugar
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon kosher salt
- 5 tablespoons cold unsalted butter, cut into small pieces

1. Make the crust: Sift the flour, baking powder and fine salt into a large bowl. Cut in the butter and lard with a pastry blender or your fingers until the mixture looks like coarse meal with pea-size bits of butter. Beat the egg yolk, vinegar and $1\frac{1}{2}$ tablespoons cold water in a liquid measuring cup with a fork. Add the egg mixture to the flour mixture and gently stir with a fork until just moistened. Gently gather into a ball, then shape into a disk on a lightly floured surface. Wrap in plastic and refrigerate at least 1 hour.

2. Preheat the oven to 425°. Roll out the dough into a 12-inch round on a lightly floured surface. Ease into a 9-inch pie plate. Fold the overhanging dough under itself and crimp the edge with your fingers; set aside.

3. Make the filling: Gently toss the pears with the lemon zest, lemon juice, ginger and flour in a bowl. Spread the marmalade on the bottom of the pie crust. Add the pear mixture, keeping the pears as flat as possible.

4. Make the topping: Combine the flour, sugar, cinnamon and kosher salt in a medium bowl. Using a pastry blender or your fingers, work the butter into the flour mixture until fine crumbs form. Scatter the topping over the filling and gently pat down.

5. Bake the pie 20 minutes, then reduce the oven temperature to 350° and bake until the topping is lightly browned and the filling is bubbling, about 40 more minutes (cover with foil if the topping is browning too quickly). Transfer to a rack and let cool completely.



GOOD PIE CAFE

Ask Pie Town locals what you should order at Michael Rawl's Good Pie Cafe and they'll suggest New Mexican apple pie. It's basically New Mexico in a pie dish: green chiles, piñon nuts, and on top, the state flag rendered in dough. Rawl, a Baltimore native, developed the recipe shortly after opening Good Pie Cafe in 2001. It has been the bestseller ever since. "I get calls from people driving in, asking me to set it aside for them," he says. *Mile Marker 56, Hwy. 60; goodpie.com*



NEW MEXICAN APPLE PIE

ACTIVE: 40 min | TOTAL: 4 hr (plus cooling) | SERVES: 8 to 10

FOR THE CRUST

- 4 tablespoons lard
- 2 cups all-purpose flour, plus more for dusting
- 1 tablespoon granulated sugar
- 1 teaspoon salt
- 1 teaspoon baking powder

FOR THE FILLING

- 6 to 7 apples (such as Granny Smith, Fuji and/or Gala), peeled and sliced (about 6 cups)
- ½ cup all-purpose flour
- ½ cup turbinado sugar, plus more for sprinkling
- 2 tablespoons ground cinnamon
- ½ teaspoon ground ginger
- ½ teaspoon freshly grated nutmeg
- ¼ cup fresh lemon juice (from about 2 lemons)
- ¼ cup canned or frozen chopped hot green chiles (thawed if frozen)
- ¼ cup pine nuts
- 1 large egg
- Vanilla ice cream, for serving

- 1.** Make the crust: Cut the lard into ½-inch cubes; transfer to a plate and freeze at least 1 hour. Combine the flour, granulated sugar, salt and baking powder in a large bowl. Cut in the lard with 2 knives until the mixture looks like coarse meal with pea-size bits of lard (do not overmix). A little at a time, stir in ½ to 1 cup ice water until the dough holds together when squeezed; the amount of water will vary depending on the humidity. (You can also make the dough in a stand mixer with the paddle attachment.) Divide the dough between 2 sheets of plastic wrap; use the plastic to help form each half into a disk. Wrap tightly and refrigerate until firm, at least 1 hour or overnight.
- 2.** Make the filling: Combine the apples, flour, turbinado sugar, cinnamon, ginger, nutmeg, lemon juice, green chiles and pine nuts in a large bowl and toss. Let sit 20 minutes. Meanwhile, preheat the oven to 375°.
- 3.** Roll out 1 disk of dough into a 12-inch round on a lightly floured surface. Ease into a 9-inch deep-dish pie plate, then spoon the filling into the crust. Roll out the remaining disk of dough into a 12-inch round; lay the dough over the filling. Press the 2 crusts together around the edge, then fold the overhanging dough under itself and crimp with your fingers. Cut a few slits in the top crust or prick with a fork to let steam escape. Whisk the egg with ¼ cup water and brush over the top crust. Sprinkle with turbinado sugar.
- 4.** Bake, rotating the pie every 20 minutes, until golden brown, 1 to 1½ hours. Transfer to a rack and let cool completely. Serve with ice cream.

INSET PHOTO: MARGARET RANDALL



THE PIE SOURCE BAKERY

Cyndi Fowler ended up in Pie Town the way most people do: by accident. After her husband's retirement, the pair stumbled upon the town and decided to stay. Fowler settled on a ranch 14 miles from the center of town where she now runs The Pie Source Bakery. She makes only fruit and nut pies, including this popular pecan one spiked with spiced rum. Fowler sells her pies at Top of the World, the town's general store, but she also takes a concession trailer to nearby cities, like Grants, NM. "People want a pie from Pie Town," she says. [facebook.com/ThePieSource](https://www.facebook.com/ThePieSource)



PECAN PIE

ACTIVE: 30 min | TOTAL: 1 hr 30 min (plus overnight chilling and cooling) | SERVES: 8 to 10 (plus extra pie dough)

FOR THE CRUST

- 2 cups all-purpose flour, plus more for dusting
- 10 tablespoons cold salted butter, cut into small pieces
- 1 large egg yolk

FOR THE FILLING

- 1 stick salted butter
- 1 cup packed dark brown sugar
- 4 large eggs
- 1 cup light corn syrup
- 1 tablespoon spiced rum
- 1½ cups pecan halves

1. Make the crust: Put the flour in a large bowl and cut in the cold butter with your fingers until the mixture forms coarse crumbs. Whisk ⅓ cup ice water and the egg yolk in a liquid measuring cup. Make a well in the center of the flour mixture and pour in the yolk mixture. Gradually stir the flour into the well until a rough dough forms. Divide the dough in half and shape each half into a ball. Wrap separately in plastic wrap and refrigerate overnight. (You will need only 1 ball of dough for this pie; freeze the other ball up to 1 month.)

2. Flatten 1 ball of dough on a lightly floured surface, then roll out into a 12-inch round, about ⅛ inch thick. Ease into a 9-inch pie plate, fold the overhanging dough under itself and crimp the edge with your fingers; set aside.

3. Preheat the oven to 375°. Make the filling: Beat the butter and brown sugar in a large bowl with a mixer on medium speed until creamy, about 5 minutes. Beat in the eggs, one at a time, until combined. Beat in the corn syrup and rum until combined. Stir the pecans into the filling with a rubber spatula, then pour into the prepared crust.

4. Bake the pie until the crust is golden brown and the filling is bubbling, about 1 hour (cover with foil if the filling is getting too dark). Transfer to a rack and let cool completely.