

Walnut Bourbon Pie



This is similar to a pecan pie, but with walnuts... and bourbon. What's not to love?

A word about walnuts:

We happen to live in Northern California, where one can easily find fresh walnuts grown nearby. But if you live outside of walnut territory, please, please, please be careful in choosing your nuts.

Nothing against Diamond brand, or other supermarket pre-packaged brand of nuts, but they are OLD. And 99% of the time they are rancid. You know that bitter, slightly acid, old cardboard taste some nuts have? That is rancid. If all you can find are old, rancid nuts, please don't even try to make this pie.

So, my advice, if you live in the midwest, eastcoast, or anywhere when you can't find local walnuts at the farmers market, is get your nuts from a nut farm via the internet. Google it :)

Ingredients:

Crust

- 1- $\frac{1}{4}$ cups all-purpose flour
- $\frac{1}{2}$ cup butter, cut into small cubes and chilled in the freezer for at least 3 hours
- $\frac{1}{2}$ teaspoon salt
- 2-4 tablespoons of ice water

Filling

- $\frac{3}{4}$ cup chopped walnuts
- $\frac{3}{4}$ cup walnut halves
- 1 cup dark corn syrup
- $\frac{1}{2}$ cup sugar
- 3 large eggs
- 2 tablespoons butter, melted and cooled to just warm to the touch
- 2 tablespoons bourbon
- 1- $\frac{1}{2}$ tablespoons all-purpose flour
- 1 teaspoon vanilla extract
- $\frac{1}{4}$ teaspoon salt

Method:

1/ Make the crust:

In the bowl of a food processor fitted with the blade attachment, pulse flour and salt to combine. Add the cold butter and pulse until mixture resembles coarse sand texture with some larger pieces of butter still intact. Add one tablespoon of ice water. Pulse to mix. Add a second tablespoon of ice water. Pulse until mixture comes together in a ball. (Only add another tablespoon of water if mixture is very dry and will not come together.)

2/ Butter a 9" glass pie pan (I use Pyrex). Turn the crust out of the food processor onto a lightly floured rolling area (or use a silicone mat, which I use). With your hands, form the crust into a circle. Lightly flour it and roll it out into a 12" circle. Roll from the middle of the circle outward, like spokes of a wheel, to keep it even. Take care to make sure it does not stick to your rolling surface -- lift it up from time to time between rolls. Use your rolling pin to transfer it to your pie pan. Gently smooth it into the shape of the pan. Crimp the edges if you like. Put the whole thing in the freezer as you prep the filling. You can do this a day in advance if you like.

3/ Pre-heat oven to 350F/180C

4/ In a bowl, whisk together all the filling ingredients except the walnuts until smooth and uniform. Add the walnuts and mix with a spoon or spatula.

5/ Remove your crust from the freezer, place it on a sheet pan and pour in the walnut filling. Bake it for approximately 55 minutes (start checking at 45), or until the filling is puffed and golden brown. The middle should still jiggle a bit, but feel "set."

6/ Cool to room temperature. Serve with ice cream or whipped cream laced with bourbon.

Enjoy!