

Salt and Serenity

Cook's Illustrated Pie Dough with Vodka

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For one 9 inch double piecrust.

1 ½ cups unbleached all-purpose flour (7 1/2 ounces)
1 teaspoon table salt
2 tablespoons sugar
1 cup unbleached all purpose flour (5 ounces)
12 tablespoons cold unsalted butter (6 ounces), cut into 1/4-inch slices
½ cup (4 ounces) chilled solid vegetable shortening, cut into 4 pieces
¼ cup vodka, cold
¼ cup cold water

¼ cup unbleached all purpose flour for rolling out dough

1. Process 1 1/2 cups flour, salt, and sugar in food processor until combined, about 2 one-second pulses. Add butter and shortening and process until homogenous dough just starts to collect in uneven clumps, about 15 seconds (dough will resemble cottage cheese curds and there should be no uncoated flour). Scrape bowl with rubber spatula and redistribute dough evenly around processor blade.
2. Add remaining cup flour and pulse until mixture is evenly distributed around bowl and mass of dough has been broken up, 4 to 6 quick pulses. Empty mixture into medium bowl.
3. Sprinkle vodka and water over mixture. With rubber spatula, use a folding motion to mix, pressing down on dough until dough is slightly tacky and sticks together. Divide dough into two even balls and flatten each into 4-inch disk. Wrap each in plastic wrap and refrigerate at least 45 minutes or up to 2 days.