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## What Geeks Eat...

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### Strawberry Pie

#### Crust

1 cup all-purpose flour  
¼ cup cornmeal  
1 tablespoon sugar  
¼ teaspoon salt  
6 tablespoons butter  
1/3 cup water  
1 tablespoon buttermilk, yogurt, or sour cream

Put the flour, cornmeal, sugar, and salt in the work bowl of a food processor fitted with the standard blade. Pulse a few times to mix. Use cold butter straight out of the refrigerator. Cut it into chunks and dump it into the food processor and pulse 4 or 5 times until the butter is chopped into the flour but is still in visible chunks. Combine the buttermilk, yogurt, or sour cream with the water and dribble it into the bowl of the food processor as you pulse. You may or may not need all. Once the dough starts to clump up stop adding the liquid and stop pulsing. Turn the dough out onto the counter and gently combine the dough into a disc shape. Wrap it in plastic wrap and refrigerate for a minimum of three hours or even better, overnight.

After 3 hours the dough should be well chilled. Dust the counter top with a small amount of flour. Rub some flour on both sides of the dough disc and place it on the counter. Using a rolling pin begin to roll out the dough into a circle that is about 15 inches in diameter. Roll up the center, roll to the left and right and then move the dough a quarter turn to the left or right and repeat until the circle is complete. I've found a french rolling pin is the best for creating a circle as it is tapered at both ends and this somehow aids in creating a circle. You may need to flip the circle over a few times to keep it from sticking to the counter. Dust it with flour of necessary. Once you've got a rough circle about 15 inches in diameter then fold it in half and move the dough to a bake sheet lined with parchment. Unfold the dough and arrange it so it is centered on the sheet.

#### Filling

2 pints of strawberries.  
1/3 cup sugar  
2 tablespoons cornstarch  
1 teaspoon vanilla

Remove the leafy heads from the strawberries and if they are small enough you won't have to cut them. However if they are larger than the end of your thumb you might want to cut them in half. Add the sugar, vanilla, and cornstarch and stir it all up. Spoon the filling into the center of the crust leaving about three inches of a crust border all the way around. . Don't feel compelled to include all the juice in the bottom of the bowl as strawberry pie is already incredibly juicy.

Fold the crust borders over onto the pie, brush them with cold water and sprinkle sugar on to little cover the crust and then slip it into a 375°F oven and bake it for 20 to 30 minutes or until the crust is golden brown.

Remove from the oven and cool on a rack for 10 minutes and then serve. There's no law against adding a scoop of vanilla ice cream to the side...it makes an already perfect pie practically heavenly.

