

chattavore

PEACH MELBA FRIED PIES

Prep Time: 15 minutes

Cook Time: 20 minutes

Yield: 6-8 pies

For the pie dough

- 3 cups all-purpose flour
- 1 teaspoon salt
- 3/4 cup (1 1/2 sticks) unsalted butter, chilled and cut into chunks
- 4-6 tablespoons ice water
- 1 teaspoon white vinegar
- 1 large egg, beaten

For the raspberry sauce

- 1 6-ounce container raspberries
- 1/4 cup granulated sugar
- juice of 1/2 lemon
- 1 teaspoon cornstarch

For the pies

- 1/2 recipe of pie dough
- 2 tablespoons unsalted butter
- 3 large peaches, pit removed and thinly sliced
- 2 tablespoons brown sugar
- 3/4 cup canola or vegetable oil

Instructions

1. Make the crust: Stir together the flour and salt in a medium bowl. Cut in the butter until it resembles coarse crumbs. In a small bowl, whisk together 4 tablespoons ice water, the vinegar, and the egg. Add to the flour/butter mixture and stir until a ball forms, adding more of the water if needed (I needed a total of 5 tablespoons). Turn into a piece of plastic wrap and press into a disk. Refrigerate for at least an hour.
2. Make the raspberry sauce: Stir together all the ingredients in a small skillet. Cook and stir until the raspberries completely disintegrate. Strain through a fine-mesh sieve to remove the seeds. Pour into a jar and refrigerate until ready to serve.
3. Make the peach filling: Wipe out the skillet that you made the raspberry sauce in. Melt the butter over medium heat. Add the peaches and the brown sugar. Cook, stirring frequently, until the juices have reduced to a syrupy consistency. Pour into a bowl and cool to at least room temperature.
4. Cut the dough in half and save the refrigerate or freeze half for a later use (or double the recipe for the filling and make more pies). Allow to stand at room temperature for about 10 minutes. Roll onto a floured surface to about 1/8-inch thickness. Cut 5-inch rounds from the dough (I used a

bowl to measure this). Fill each round with 1 heaping tablespoon of peach filling. Fold the edges over and use a fork to crimp closed. Place on a baking sheet in the refrigerator.

5. Re-roll the scraps and cut more rounds; repeat the filling process. While the pies are in the refrigerator, pour the oil into a 10-inch skillet. Preheat over medium heat until shimmering. Add half the pies and fry until golden, then flip and fry until golden on the other side. Remove to a paper towel lined plate to drain. Allow to cool briefly before serving. Serve each pie with about a tablespoon of oil.

Notes

The prep/cook time does not include time for the dough and the peach filling to chill. The dough recipe makes more than you will need. Refrigerate or freeze for later use, or double the recipe for the filling and make more pies!