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VINEGAR PIE

MAKES ONE 13-INCH TART

FOR THE CRUST

11 tablespoons unsalted butter
⅓ cup sugar
1 large egg
1 teaspoon pure vanilla extract
2 cups all-purpose flour, plus more for dusting
¼ to ½ teaspoon kosher salt
Nonstick cooking spray

FOR THE FILLING

4 large eggs
2 cups sugar
5 tablespoons cornstarch
Juice of ½ lemon
⅛ to ¼ teaspoon kosher salt
¼ cup Korean apple vinegar (*see Note below*)
2 tablespoons unsalted butter
1 teaspoon vanilla bean paste or extract

1. **Make the crust:** In a medium bowl using a handheld mixer, mix the butter and sugar until creamy and completely combined. Add the egg and vanilla and mix until combined. Mix in the flour and salt until just combined, making sure not to overmix. Gather the dough into a ball, wrap in plastic, and refrigerate for 30 minutes.
2. Preheat the oven to 350°F. Coat a 13-inch tart pan with a removable bottom with nonstick spray.
3. Place the chilled dough on a flour-dusted work surface and roll it into a ½-inch-thick round. Transfer the dough to the prepared tart shell and trim the edges. Line the shell with parchment or aluminum foil and fill with weights of your choosing (dry beans or rice work well). Bake for 15 minutes, or until the edges start to brown. Remove the pie weights and parchment or foil and finish baking until the bottom of the crust is completely cooked, about 10 more minutes.
4. **Make the filling:** In a large saucepan, whisk together the eggs and sugar. Add the cornstarch, lemon juice, and salt, whisking until there are no more clumps. Mix in the vinegar and 2 cups water and bring the mixture to a boil over medium heat, whisking constantly. Let it boil for 1 full minute, then remove it from the heat and whisk in the butter and vanilla. Pour the filling into the baked tart shell and place plastic wrap directly on the surface of the pie to prevent a skin from forming. Chill overnight before serving.

NOTE: Korean apple vinegar is the semi-secret weapon that distinguishes this vinegar pie from other recipes out there. Korean apple vinegar is less acidic than American apple cider vinegar, so it works well in this sweet application. The brand we use is called Ottogi, with an orange label and the number 2 on it. (I wish I could be more specific, but the rest of the label is in Korean.) If you can't find it, you can try using another mild apple cider vinegar (not Bragg's, which will overpower everything). If you have only a strong vinegar, you can try diluting it with water to taste.

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