

## — GET READY FOR THANKSGIVING! —

Mount Kisco is filled with wonderful bakers! We received over 15 pies in our pie baking contest during Sales Days this year. The two winning pie recipes follow:

### Kate Barker's Award Winning Apple Pie

Use either Jonagold, Honeycrisps, Mutsu, or Fuji apples or a combination.

**Crust:** 1 cup Crisco cut into 2 cups flour (until the bits are pea-sized), add 1/2 cup ice water little by little. Keep everything cold for a flaky crust!

Divide this dough into two portions--reserve one (in the fridge) for the top crust, and roll out the other for the bottom. Place in pie pan.

Mix 3/4 cup to 1 cup sugar with 1 1/2 t cinnamon and 1/2 t nutmeg. Peel and thinly slice apples to fill pie pan. Sprinkle the sugar mix over apples. If the apples are juicy ones, mix in a little flour with your sugar/cinnamon mixture.

Roll out the cold top-crust, cut vents in it, and lay it over the apples. Bake at 425 degrees until the top is brown and the inside is bubbling.

### Joanne Hack's Unbelievable Pumpkin Pecan Pie with Whiskey Butter Sauce

*Pie Crust:*

1 1/2 cups flour  
1/4 teaspoon salt  
1/2 cup butter  
3 to 4 tablespoons cold water

Combine flour and salt in a mixing bowl. Add butter and incorporate with your fingers until mixture resembles very coarse cornmeal. Sprinkle water over flour mixture in tablespoon increments, stirring continuously with a fork. Form the dough into a ball and chill in the refrigerator for 1 hour.

*Pumpkin Filling:*

1 cup cooked pumpkin puree  
1/4 cup firmly packed light brown sugar  
2 tablespoons sugar  
1 egg, beaten until frothy  
1 tablespoon heavy cream  
1 tablespoon unsalted butter, softened  
1 tablespoon vanilla extract  
1/4 teaspoon salt  
1/4 teaspoon cinnamon

pinch of allspice  
pinch of nutmeg  
Combine all the ingredients thoroughly in medium bowl and set aside.

*Pecan Syrup:*

3/4 cup sugar  
3/4 cup dark corn syrup  
2 small eggs  
1 1/2 tablespoons unsalted butter, melted  
2 teaspoons vanilla extract  
pinch of salt

pinch of cinnamon

1 cup pecan pieces

Combine all the ingredients thoroughly in medium bowl and set aside.

*Assembly:*

Preheat the oven to 325. Grease an 8-inch springform cake pan or pie pan. Roll out the dough on lightly floured surface. Place in pan and trim edges. Chill for 15 minutes. Spoon the Pumpkin Filling into the pan, spreading evenly. Gently pour the Pecan Syrup on top. Bake until a knife inserted in the center comes out clean, about 1 hour and 45 minutes. Cool and serve with Whiskey Butter Sauce.

*Whiskey Butter Sauce:*

4 tablespoons unsalted butter  
1/3 cup sugar  
1 large egg  
1/2 tablespoon very hot water  
1/4 cup heavy cream  
1/4 cup bourbon whiskey

Melt the butter in the top of a double boiler set over gently simmering water. Beat the sugar and egg in a small bowl until blended. Stir the egg mixture into the butter. Add hot water and stir until the mixture coats the back of a spoon, about 7 minutes. Remove from double boiler and let cool to room temperature. Stir in the cream and whiskey.



We are happy to offer Mount Kisco Chamber of Commerce Members affordable advertising space in our Newsletter. All ads are in full color

**Business Card Size:**

2" x 3.5" ad for \$25.00

**Quarter Page Ad:**

5" x 3.5" for \$50 or 2 ads for \$75

**Half Page Size:**

5" x 7" ad for \$75.00 or 2 ads for \$100.00

**Full Page Ad:**

10" x 8" for \$125.00 or 2 ads for \$200.00

**Full Back Page Size:**

10" x 8" \$150.00 or 2 ads for \$250.00

All advertising must be camera ready and received by the Chamber office no later than the 10th of every month.

Contact Janet Deane at **914-666-7525** or **mtkiscochamber@aol.com** to reserve your ad space.



**ARCO**  
CLEANING  
MAINTENANCE  
COMPANY

OFFICE CLEANING  
CARPET & UPHOLSTERY CLEANING  
HOUSE & WINDOW CLEANING  
FLOOR WAXING & MAINTENANCE  
DEBRIS REMOVAL, RECYCLING  
EMERGENCY WATER & FIRE DAMAGE CLEAN-UP

**GEORGE ARCO**

**914-666-7229 914-760-3384 (cell)**

FAX • 914-666-7389  
2 COTTAGE PLACE, MT. KISCO, NY 10549  
georgearco@arcocleaning.com

## The Mount Kisco Chamber of Commerce **Holiday** Mailer

Advertise for as little as \$90 in our full color Holiday Direct Mailer. Mailer will be distributed to 7000 residents and businesses in the 10549 zip code the last week of November. Contact the Chamber office as soon as possible to reserve your ad space. MtKiscoChamber@aol.com or 914-666-7525 Please see back page for order form.

## A time to gather with **FAMILY AND FRIENDS.**

Enjoy your time spent with family and friends and as your good neighbor agent, I appreciate your business.



**Michael J Christastie LTCP, Agent**

359 East Main Street, Suite 1C

Mount Kisco, NY 10549

Bus: 914-666-8963 Toll Free: 866-873-6453

www.christastie.com

Hablamos Español



**LIKE A GOOD NEIGHBOR**



**STATE FARM IS THERE.®**