

PECAN PIE FILLING

1 1/2 cups sugar	1/4 cup butter
2/3 cup blackstrap molasses	1 teaspoon vanilla extract
2/3 cup corn syrup	3 large eggs
2 tablespoons bourbon	2 cups pecans
1 teaspoon salt	

1. Bring the sugar, molasses, corn syrup, bourbon, and salt to a simmer to dissolve the sugar. Remove from the heat and whisk in the butter until incorporated. Let cool until just warm.

2. Preheat oven to 325°.

3. Whisk in the eggs and vanilla, then stir in the pecans and pour into a prebaked pie shell. Bake until just set, 45 minutes to an hour. Let cool completely before cutting.

APPLE PIE FILLING

2 pounds peeled, cored apples, sliced 1/4-inch thick	1/4 teaspoon nutmeg
1 ounce lemon juice	1/4 teaspoon salt
2 1/2 ounces brown sugar	1 ounce butter
1 teaspoon cinnamon	1/2 ounce cornstarch

1. Toss the apples with the lemon juice, sugar, and spices and let macerate in a colander set over a bowl to collect the juices for 2 to 3 hours. Combine the juices with the butter and reduce on the stovetop by half.

2. Preheat oven to 400°.

3. Toss the apples with the cornstarch, then the reduced juices and butter. Pour into an unbaked pie shell, top with an upper crust vented with a few steam holes, and bake until the crust is golden and the filling is bubbly, 45 minutes to an hour.

RECIPE BY CHEF CATHAL ARMSTRONG

The National Gallery of Art and Restaurant Associates would like to thank Chef Cathal Armstrong, chef/owner of Restaurant Eve in Old Town Alexandria, Virginia — as well as Eamonn's A Dublin Chipper, PX, The Majestic, Virtue Feed and Grain, and Society Fair — for contributing his recipes and time. The Gallery also thanks Chef David Rogers and Restaurant Associates.

FRONT *Girandole Mirror* (one of a pair), New York, 1810-1825, white pine; wire, gesso, and gold leaf; glass, National Gallery of Art, Washington, Promised Gift of George M. and Linda H. Kaufman

Garden Café Americana

at the National Gallery of Art



MASTERPIECES OF AMERICAN FURNITURE FROM THE KAUFMAN COLLECTION, 1700–1830

OPENS OCTOBER 7

General information: (202) 737-4215

Garden Café reservations: (202) 712-7454

www.nga.gov