



A pie so speedy it can be whipped up in just minutes before leaving for the hunt meet (give yourself 30 minutes for baking).

Thoroughbred Pie in a Breeze

Throw this together before breezing horses at the track (or heading to the meet).

BY MARK THOMPSON

Just a few short months ago we were watching the Kentucky Derby and a friend of ours brought a pie, which he called "Thoroughbred Pie." Now, being a Yankee who spends more time foxhunting and playing polo than hanging out at the track, I already had two strikes against me when I tasted it and asked, "Hey, I think I have had this before, this is Derby Pie, right?"

The answer, it seems, is complicated. Nick Serracino, who spends a lot of time at the track, explained that, "Derby Pie or Thoroughbred Pie is something of a cross between a pecan pie and a chocolate chip cookie. This recipe calls for bourbon which adds a little nip to the very sweet decadence," which we found especially delicious if topped off with some fresh whipped cream.

It seems that the original "Derby pie" is a specialty of the Melrose Inn in Prospect,

Kentucky. In the 1968, the pie, marketed by the Kern family became a registered and well-defended trademark, Derby-Pie®. Kern's Kitchen in Louisville is run by the grandson of the founders, but they proudly proclaim on their website that in their well-guarded secret recipe that they use chocolate chips, English walnuts and vanilla.

So while the Kern family holds the original name, this pie is a classic Kentucky dessert and is entered in more pie contests than thoroughbreds entered at Kentucky race-tracks. So it turns out that Thoroughbred Pie may be the real secret of Louisville and there are about as many variations as there are horses in the Derby. Nick Serracino likes this one: 🍌

Thoroughbred Pie

PIE CRUST:

- 2 1/2 CUPS ALL-PURPOSE FLOUR
- 1 teaspoon SUGAR
- 1 CUP BUTTER, cut up
- 1/4 CUP ICE WATER, more or less

FILLING:

- 1/2 CUP BUTTER, unsalted, melted and cooled
- 2 EGGS
- 1 CUP SUGAR
- 1/2 CUP ALL-PURPOSE FLOUR
- 1 CUP SEMISWEET CHOCOLATE CHIPS
- 1 1/2 CUPS CHOPPED PECANS
- 2 tablespoons KENTUCKY BOURBON

PREPARATION:

CRUST: Mix all except water in food processor until crumbly. Slowly add ice water until mixture just holds together. Shape into a hockey puck and wrap in plastic wrap. Chill overnight. Roll out and form into pie pan. Nick said if you are in a hurry to breeze horses at the track and whipping this pie up at 4:00 a.m., skip this whole step and save the hassle with a ready-made dough from the frozen foods aisle and throw it into a pie tin. He challenged your guests to notice a difference.

FILLING: Beat eggs with the melted and cooled butter. Add the flour and sugar. Beat until mixed well. Gently fold in the pecans, chocolate and bourbon. Add mixture to a pie shell. Bake at 350° F, for about 30 minutes, or until set. Serve with fresh whipped cream.



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