Pie recipes from Yahoo

"This was my grandmother's apple pie recipe. I have never seen another one quite like it. It will always be my favorite and has won me several first place prizes in local competitions. I hope it becomes one of your favorites as well!"

INGREDIENTS:
1 recipe pastry for a 9 inch double crust pie
1/2 cup unsalted butter
3 tablespoons all-purpose flour
1/4 cup water
1/2 cup white sugar
1/2 cup packed brown sugar
8 Granny Smith apples - peeled, cored and sliced

DIRECTIONS:
Preheat oven to 425 degrees F (220 degrees C). Melt the butter in a saucepan. Stir in flour to form a paste. Add water, white sugar and brown sugar, and bring to a boil. Reduce temperature and let simmer.
Place the bottom crust in your pan. Fill with apples, mounded slightly. Cover with a lattice work of crust. Gently pour the sugar and butter liquid over the crust. Pour slowly so that it does not run off.
Bake 15 minutes in the preheated oven. Reduce the temperature to 350 degrees F (175 degrees C). Continue baking for 35 to 45 minutes, until apples are soft.
OLGA's PIE CRUST:
4 cups flour
1 Tablespoon sugar
2 teaspoons salt
1 3/4 cup Crisco Shortening
1/2 cup cold water
1 Tablespoon vinegar
1 egg

Stir the flour, sugar and salt together in a medium size bowl. With a pastry blender, cut in the shortening until the mixture resembles coarse crumbs. In a small bowl beat together water, vinegar and egg. Add to flour mixture until the dough comes together. Gently gather dough particles together into a ball. Wrap in plastic, and chill for at least 30 minutes. Divide into 4 balls. Lightly flour sides of the ball and roll out on lightly floured board or pastry cloth. Makes two 9-inch double-crust pies.

Note: Dough can be refrigerator up to 3 days. It can be frozen until ready to use; thaw until soft enough to roll.

OLGA's APPLE PIE:
6+ cups Cortland apples
2 tablespoons lemon juice
1/2 cup sugar
1/4 cup brown sugar
1 teaspoon cinnamon
dash nutmeg
dash salt
1/4 cup flour
2 Tablespoons butter

Wash, peel, core and slice apples, toss apple slices in a large bowl with lemon juice to prevent darkening. In a small bowl combine sugar, brown sugar, cinnamon, nutmeg, salt, flour. Pour over apple slices and stir to mix well. Arrange apple slices in pastry-lined pie pan. Dot with butter and place top crust on pie, seal and flute edges. Cut slits in the top to permit steam to escape. Bake at 450 degrees for 15 minutes. Continue baking at 350 degrees for 45 to 50 minutes or until apples test soft with a fork and the crust is golden brown.

Place a cookie sheet covered with aluminum foil on lower rack in oven to catch drippings.
Roasted Chicken With Potatoes, Arugula and Garlic Yogurt

By Melissa Clark  |  Time: 1 hour, plus marinating  |  Yield: 4 servings

Ingredients

- 1 ½ pounds chicken thighs and drumsticks
- 1 ¾ pounds small Yukon Gold potatoes, halved and cut into 1/2-inch slices
- 2 ½ teaspoons kosher salt, more as needed
- ½ teaspoon black pepper, more as needed
- 2 tablespoons harissa (or use another thick hot sauce, such as sriracha)
- ½ teaspoon ground cumin
- 4 ½ tablespoons extra-virgin olive oil, more as needed
- 2 leeks, white and light green parts only, halved lengthwise and thinly sliced
- ½ teaspoon lemon zest (from 1/2 lemon)
- ½ cup plain yogurt (do not use Greek yogurt)
- 1 small garlic clove
- 2 ounces baby arugula
- Chopped fresh dill, as needed
- Lemon juice, as needed

Preparation

Step 1
Combine chicken and potatoes in a large bowl. Season with salt and pepper. In a small bowl, whisk together harissa, cumin and 3 tablespoons oil. Pour over chicken and potatoes and toss to combine. Let stand at room temperature for 30 minutes, or up to 8 hours in the refrigerator.

Step 2
Meanwhile, in a medium bowl, combine leeks, lemon zest, a pinch of salt and the remaining 1 1/2 tablespoons oil.

Step 3
Heat oven to 425 degrees. Arrange chicken and potatoes on a large rimmed baking sheet in a single layer. Roast 15 minutes. Toss potatoes lightly. Scatter leeks over pan. Roast until chicken and potatoes are cooked through and everything is golden and slightly crisped, 25 to 30 minutes longer.

Step 4
While chicken cooks, place yogurt in a small bowl. Grate garlic over yogurt and season to taste with salt and pepper.

Step 5
To serve, spoon yogurt over chicken and vegetables in the pan. Scatter arugula and dill over mixture. Drizzle with oil and lemon juice and serve.

Nutritional Information

Nutritional analysis per serving (4 servings)
773 calories; 50 grams fat; 11 grams saturated fat; 0 grams trans fat; 25 grams monounsaturated fat; 8 grams polyunsaturated fat; 36 grams carbohydrates; 4 grams dietary fiber; 4 grams sugars; 44 grams protein; 225 milligrams cholesterol; 1691 milligrams sodium

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      cat
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Visit http://www.python.org/download/mac/tcltk

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# Visit pl.py
#
# four fours
# Bill Campbell
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# Discussion goes here.
#
print "Zero is", 4+4-4-4
print "One is", 1
print "Two is", 2
print "Three is", 3
print "Four is", 4
print "Five is", 5
print "Six is", 6
print "Seven is", 7
print "Eight is", 8
print "Nine is", (4+4)+4/4
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#### Picobot

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  - Be sure to hit "Enter rules" after making changes.

- **Enter rules for Picobot**

```plaintext

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|---|---
| I | State I with something to the S: step out into state 0
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| N | M ***
| X | State 0 with something to the M: go into the M
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Hashmark lines are optional comments.

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