



NEW YORK (CBSNewYork) - Need a dessert recipe other than pumpkin for the holiday? Check out Zac Young's suggestion. Young is a pastry chef on Top Chef Just Desserts.

Grandma Young's Vodka Soda Pie Crust

- 1 pound cold butter
- 14 ounces all purpose flour
- 4 ounces chilled vodka
- 4 ounces soda water
- 1 ounce sugar
- 1 big pinch of salt

Cut butter into cubes. With your fingers, blend butter into flour, sugar and salt until it forms pea sized granules. Mix in vodka and soda water. Divide into two disks and wrap in plastic and refrigerate at least one hour.

Apple filling

- 12 mitsu apples cored, quartered and cut into π inch slices. Granny Smith work well too.
- Zest and juice of 2 lemons
- 8 ounces unsalted butter
- 10 ounces dark brown sugar
- ounce ground cinnamon
- 1 big pinch of salt
- 3 ounces bourbon
- 2 ounces of flour

Toss the apples in the zest and juice. In a large sauce pan, cook the butter until brown and nutty. Add the apples and stir. Add the remaining ingredients and cook until the apples are al dente. Don't over cook. Pour filling onto sheet pan and let cool to at least room temperature. Preheat oven to 375. Roll out one disk of dough into a 16" circle π inch thick. Line a deep-fluted-removable bottom tart pan with dough. Trim the top so the dough is flush. Fill with the apples.

Roll the second dish of dough to a 14" by 20" rectangle and cut into 1" strips and make a lattice on the top of the pie. Bake and 375 for an hour. Remove from the oven and grate 2 ounces of aged Gouda cheese with a microplane over the top. Bake for 10 minutes more to brown the cheese.