

TULSA, OKLAHOMA

WHITE RIVER FISH MARKET & SEAFOOD RESTAURANT has been serving the best seafood in town since 1932. White River does catfish, tilapia, perch, orange roughy—you name it—fried, grilled, or broiled. Alongside, the choices range from the house's gumbo to onion rings to coleslaw to a big baked potato. When it comes time for dessert, the buttermilk pie and the sweet potato pie are musts. **Sweet Potato Pie**



Bon Appetit
9/2002

WHITE RIVER FISH MARKET & SEAFOOD RESTAURANT TULSA, OKLAHOMA

SWEET POTATO PIE

Similar to pumpkin pie, but not quite as sweet. Serve with whipped cream, if you like.

8 SERVINGS

CRUST

- 1½ cups all purpose flour
- 1 tablespoon sugar
- ½ teaspoon salt
- 6 tablespoons chilled unsalted butter, cut into small pieces
- 2 tablespoons chilled solid vegetable shortening, cut into small pieces
- 3 tablespoons (or more) ice water

FILLING

- 2 large red-skinned sweet potatoes (yams; 1¾ pounds)
- 1 cup (packed) golden brown sugar
- 1 cup whipping cream
- 3 large eggs
- 1 teaspoon vanilla extract
- ¾ teaspoon ground cinnamon
- ¼ teaspoon ground mace
- ¼ teaspoon salt
- 1 large egg white, beaten to blend

FOR CRUST: Mix flour, sugar, and salt in processor. Add butter and shortening using on/off turns, until mixture resembles coarse meal. Drizzle 3 tablespoons ice water over mixture. Process until moist clumps form, adding more ice water by teaspoonfuls if dry. Gather dough into ball; flatten into disk. Wrap in plastic; chill until firm, about 30 minutes.

Roll out dough on floured surface to 14-inch round. Transfer to 9-inch-diameter glass pie dish. Fold overhang under. Crimp edges decoratively. (Crust can be made 2 days ahead. Cover; chill.) ▶

BON APPÉTIT

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