

MARTHA STEWART Living

AMERICAN MADE AWARDS

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marthastewart.com

piecrust arsenal

Making great crusts is infinitely easier with a few inexpensive tools. These are our food editors' favorites.

1. STRAIGHT ROLLING PIN

The handle-free shape offers maximum control. \$20, williams-sonoma.com.

2. PARCHMENT SHEETS

For rolling out dough, these precut parchment sheets are easier to work with than the usual scroll of paper. \$20 for 100, kingarthurfLOUR.com.

3. 3¼-INCH PARING KNIFE

A small, thin, sharp blade is best for cutting vents in the top crust. \$9, victorinox.com.

4. SPARKLING SUGAR

Sprinkle it on for twinkle and texture. Bright White, by India Tree, \$7.50, cheftools.com.

5. 3-BY-8-INCH TURNER

An extralarge offset turner is handy for manipulating rolled dough. \$29, lamsonsharp.com.

6. DUAL-BLADE CUTTER

The straight wheel trims edges; the crimped one cuts pretty lattice strips. \$12, williams-sonoma.com.

7. BOAR-BRISTLE PASTRY BRUSH

Use it to apply egg wash and dust off extra flour. \$9, williams-sonoma.com.

8. LEAF CUTTER SET

These add an autumnal touch. \$12 for a set of 7, nycake.com.

9. ROLLING PIN RINGS

Slide one on each end of your rolling pin to ensure an even, accurate thickness. \$9 for a set of 4, kingarthurfLOUR.com.

10. 9½-INCH PIE PLATE

Glass distributes heat evenly and makes checking doneness of the bottom crust a cinch. \$6, pyrexware.com.

11. PASTRY SCRAPER

Use it to gather dough and clean your work space. \$9, williams-sonoma.com.

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