

Dusty's Deep Dish Apple Pie



Makes 8 servings

3T butter	1/4t nutmeg, freshly grated
5 pounds apples, peeled, cored, sliced 1/2" thick	1t cinnamon
1/2c sugar	1/2t salt
1/2c brown sugar	1 double pie crust ~ I prefer Pillsbury
1 lemon, juiced	2T milk
4T all~purpose flour	1T sugar
	1t cinnamon

Preheat oven to 350. In large stock pot melt butter. Add apples and sauté 5 minutes. Add sugars, lemon juice and flour. Continue to sauté until all flour is cooked. Season with nutmeg, cinnamon and salt. Mix thoroughly and remove from heat.

Place one pie crust in bottom of pie pan. Spoon apples into pie shell making sure to scrape all syrup into pie shell. Place second pie crust over apples and crimp edges firmly to seal the dough completely. Using a sharp knife, cut 3~4 steam vents in top of crust.

Mix together sugar and cinnamon. Brush top of crust with milk and sprinkle with sugar~cinnamon mixture. Bake for 1 hour to 1 hour 15 minutes. Cover top with foil when it begins to turn too brown.

Prepare Ahead Tip

Keep refrigerated for up to 72 hours.