

Mile High Apple Pie



Serves 8

3T butter	1 pinch nutmeg
5 pounds apples, peeled, cored, diced	1t cinnamon
1/2c sugar	1/2t salt
1/2c brown sugar	1 ~ 2 crust pie crust
1 lemon, juiced	1 egg, beaten

Preheat oven to 350.

Melt butter in large sauté pan. Add the apples and sauté for 15 minutes. Add the sugars, lemon juice and flour. Continue to cook for 2 minutes. Season the apples with nutmeg, cinnamon and salt. Mix thoroughly and remove from heat. Mix in pecans and cool the mixture.

Place one pie dough in bottom of pie pan and pour in apple mixture. Top with second crust. Cut slits in top crust to allow steam to escape. Brush top crust with beaten egg. Bake for 1 hour 15 minutes. Cover crust last 30 minutes if beginning to turn too brown.

Prepare Ahead Tip

Keep refrigerated for up to 3 days. Serve at room temperature.