

TIM FARMER'S COUNTRY KITCHEN

BOURBON APPLE PIE

*1/4 cup Dried Cranberries
1/4 cup Raisins
4 tablespoons bourbon
6 Granny Smith apples, peeled & quartered
1 cup sugar
2 tablespoons flour
1 teaspoon cinnamon
1/8 teaspoon nutmeg
1/2 cup pecans, chopped
2 Pie dough/shell (top & bottom)
Butter slices
1 egg white
Sugar*



Add 1 tablespoon of bourbon to cranberries, and 1 tablespoon to raisins. Stir and let soak. Peel and core 6 apples and squeeze with lemon juice and stir to coat. In separate bowl, mix together dry ingredients and then pour over top apples along with soaked cranberries, raisins and remaining bourbon. Stir until combined. Pour into unbaked pie shell and top with slices of butter. Press top pie shell and crease at edges until sealed. Make slits in top with knife to vent. Brush top with egg white and sprinkle with sugar. (Adding egg white and sugar will brown top of pie fast, so watch and reduce heat if getting too brown) Place in oven at 400 degrees for 50 minutes. Remove and let cool before serving.