



THE APPLE OF MY PIE

RECIPE | CHEF SIDOE'S SUPERB APPLE PIE

Ingredients:

4ea Granny Smith Apples
3/4c Sugar
2T Cornstarch
2 t Cinnamon
1ea 9" raw pie shell



THERE ARE A FEW RULES TO THIS RECIPE THAT CAN BE BROKEN AND OTHERS THAT MUST BE FOLLOWED.

1. Your apples, not all apples bake the same, the less sweetness in the apples the better it bakes which is why I prefer the tart granny smith, if you prefer less tart you can always mix in a golden delicious with the granny smiths. Make sure you clean your apples, peel and core and slice evenly but not too thin. You're not making applesauce, texture matters! Place cut apples in a bowl and squeeze a fresh orange on them and set aside
2. In a separate bowl, whisk together your sugar, cornstarch, and cinnamon. But here is where you can cheat! If you want a sweeter pie you can always add another 1/4 c of sugar here, sometimes I add a 1/4 c of brown sugar to spice things up a bit. You can also substitute the cornstarch with flour or tapioca starch, but just remember that the flour will give the apples a cloudy finish.
3. Now coat your apples with all of your sugar mix, do not par bake your apple, it's against the rules! Pour your apple mix into your raw pie shell and top with either more pie dough or crumble topping and bake at 350 for 45 minutes, if your top is cooking faster than your apples just cover lightly with foil until don't!

CHEF TIPS

Make sure to eat every crumb of the pie or share if you have plenty. It would be a mistake to let it go to waste. If you so desire, eat it with whipped cream or a really good vanilla ice cream.

