

Point Blank Pepper Company Spicy Apple Pie

Ingredients

1 box (14.1 oz) refrigerated pie crust (2 Count), softened as directed on box
1 tablespoon Point Blank Pepper Company Table Sauce (mild or hot)
6 cups Granny Smith apples, peeled, cored, and thinly sliced
3 teaspoons Point Blank Pepper Company Smoke Rings (or Halo Rings) finely diced
 $\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ cup packed brown sugar
2 tablespoons all-purpose flour
 $\frac{3}{4}$ teaspoon cinnamon
 $\frac{1}{8}$ teaspoon ground nutmeg
 $\frac{1}{4}$ teaspoon salt
1 tablespoon fresh lemon juice

Steps

Preheat the oven to 425°F. Sprinkle both sides of one of the pie crusts with flour and rub all over. Press the pie crust into a 9 inch pie plate (glass or ceramic recommended). Spread the Table Sauce on the bottom of the pie crust. Set aside.

In a large mixing bowl, add the apples, diced jalapeno pepper, white and brown sugars, flour, cinnamon, nutmeg, salt and lemon juice. Stir until thoroughly combined. Pour the apple mixture into the pie plate.

Roll out the second pie crust so that it extends about 1/2 inch beyond the rim of the pie plate. Place the crust on top of the pie and tuck the edge of the top pie crust under the edge of the bottom crust and press to seal. Crimp the edges with your fingers or a fork. Using a sharp knife, cut five 2-inch slits into the top pie crust from the center of the pie out towards the edge of the pie to allow the steam to escape.

Place some aluminum foil along the edge of the pie crust to prevent burning.

Bake the pie on the middle shelf for 25 minutes. Remove the foil from the edges and bake for another 10-15 minutes until the crust is golden brown. Let the pie sit for at least 2 hours before serving to allow the juices to absorb.