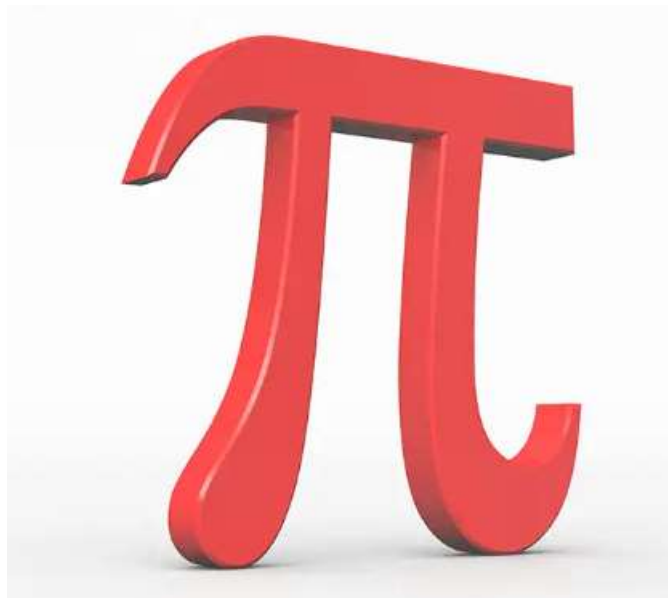


'ELEVATED' PI DAY PIES!



“Elevated” Peach Pie

5 medium fresh peaches - diced
2-3 TBSP diced Smoke Rings or Hallow Rings (depending on desired heat level)
1 cup sugar
1/3 cup flour
1/3 cup melted butter
1 large egg, beaten
9 inch pie crust – homemade or purchased

Preheat the oven to 375 degrees
In a medium bowl, combine flour, sugar, beaten egg and melted butter
Add diced peaches and Rings
Fill pie shell with fruit mixture
Top pie with additional crust or cut outs if preferred
Bake 30-35 minutes until bubbly and/or crust is light golden brown



Point Blank Pepper Company Spicy Apple Pie

Pie Crust – premade or homemade
6 cups Granny Smith apples, peeled, cored, and thinly sliced
3 tsps Point Blank Pepper Company Smoke Rings (or Hallo Rings) finely diced
¾ cup sugar
½ cup packed brown sugar
2 Tbsp all-purpose flour
¾ tsp cinnamon
1/8 tsp ground nutmeg
¼ tsp salt
1 Tbsp fresh lemon juice

Preheat the oven to 425°F.

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.

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.

HINT – brush the pie crust with Table Sauce or Table Sauce version 2.0 for added sweetness/spiciness

Jalapeno Pecan Pie

1 9-inch pie crust (homemade or store-bought)
1 cup light corn syrup
1 cup packed brown sugar
¼ cup unsalted butter, melted
3 large eggs
1 teaspoon vanilla extract
¼ teaspoon salt
1 ½ cups pecan halves
2-3 Tbsp Smoke Rings or Hallow Rings, chopped

Preheat the oven to 350°F.

Roll out the pie crust and line a 9-inch pie dish with it.

In a large mixing bowl, combine the corn syrup, brown sugar, melted butter, eggs, vanilla extract, and salt. Whisk until well combined.

Stir in the pecan halves and Rings.

Pour the filling into the pie crust-lined dish.

Place the pie on a baking sheet to catch any drips and bake in the preheated oven for 50-60 minutes, or until the filling is set and the crust is golden brown.

Allow the pie to cool before serving.

“Elevated” Cherry Pie:

2 9-inch pie crusts (homemade or store-bought)
4 cups pitted cherries (fresh or frozen)
1 cup granulated sugar
¼ cup cornstarch
¼ teaspoon almond extract
2-3 Tbsp Smoke Rings or Hallow Rings, chopped
2 Tbsp unsalted butter, cut into small pieces
1 egg, beaten (for egg wash)

Preheat the oven to 375°F

Roll out one of the pie crusts and line a 9-inch pie dish with it.

In a large mixing bowl, combine the cherries, sugar, cornstarch, and almond extract. Toss until well combined. Stir in the Rings.

Pour the cherry mixture into the pie crust-lined dish.

Dot the top of the filling with small pieces of unsalted butter.

Roll out the second pie crust and place it over the filling. Trim any excess crust and crimp the edges to seal.

Cut several slits in the top crust to allow steam to escape.

Brush the top crust with the beaten egg for a golden finish.

Place the pie on a baking sheet to catch any drips and bake in the preheated oven for 45-50 minutes, or until the crust is golden brown and the filling is bubbly.

Allow the pie to cool before serving.

“Elevated” Pumpkin Pie

1 9-inch pie crust (homemade or store-bought)
1 ¾ cups canned pumpkin puree
1 cup packed brown sugar
1 tablespoon all-purpose flour
1 teaspoon ground cinnamon
½ teaspoon ground ginger
¼ teaspoon ground nutmeg
¼ teaspoon salt
2-3 Tbsp Smoke Rings or Hallow Rings, chopped
3 large eggs
1 cup evaporated milk
Whipped cream (for serving)

Preheat the oven to 425°F

Roll out the pie crust and line a 9-inch pie dish with it.

In a large mixing bowl, combine the pumpkin puree, brown sugar, flour, cinnamon, ginger, nutmeg, and salt. Whisk until well combined.

Stir in the Rings.

In a separate bowl, whisk together the eggs and evaporated milk.

Gradually pour the egg mixture into the pumpkin mixture, stirring until well combined.

Pour the filling into the pie crust-lined dish.

Place the pie on a baking sheet to catch any drips and bake in the preheated oven for 15 minutes.

Reduce the oven temperature to 350°F and continue baking for 40-45 minutes, or until the filling is set.

Allow the pie to cool before serving. Serve with whipped cream if desired.

Jalapeno Key Lime Pie

1 9-inch graham cracker crust (homemade or store-bought)
4 large egg yolks
1 can (14 ounces) sweetened condensed milk
½ cup key lime juice (freshly squeezed or bottled)
¼ cup Smoke Rings or Hallow Rings, chopped
Whipped cream and lime zest (for garnish)
Instructions:

Preheat the oven to 350°F

In a large mixing bowl, whisk together the egg yolks and sweetened condensed milk until well combined.

Stir in the key lime juice and Rings.

Pour the filling into the graham cracker crust.

Place the pie on a baking sheet to catch any drips and bake in the preheated oven for 15 minutes.

Remove the pie from the oven and let it cool to room temperature.

Once cooled, refrigerate the pie for at least 2 hours, or until set.

Before serving, garnish with whipped cream and lime zest.