

New Mexican Apple Pie

By Carol Hurst

Olde Town Spice Shoppe

Whoever said apple pie and chilies don't go together probably was against the pairing of peanut butter and chocolate. The sweetness and the mild heat pair well together in this American favorite.

Ingredients

Crust

1 bottom pie crust for 9" pan

½ cup sharp cheddar cheese, shredded

Filling

6 large Honeycrisp apples, peeled/cored/
thinly sliced (or Granny Smith)

½ cup lemon juice

½ cup green chiles, diced (or 1 small can)

½ cup white sugar

¼ cup brown sugar

¼ cup cornstarch

½ cup pine nuts

¼ tsp salt

½ tsp Vietnamese cinnamon

¼ tsp nutmeg, ground

½ tsp allspice, ground

Topping

4 tbl butter, melted

½ cup walnuts, chopped

1/3 cup flour

1/3 cup brown sugar



Directions

Preheat oven to 425 degrees. Roll out pie crust in to pie tin and scatter shredded cheese over the crust.

To prepare the filling, in a large bowl toss the apple slices with the lemon juice and chiles.

Then mix together the sugars, cornstarch, salt, pine nuts, and spices. Pour over the apples and mix all together. Pour apple mixture in to cheesy pie crust. (If making the pie crust from scratch, you can mix the cheese in with the crust mixture before rolling out.)

Stir together the topping ingredients and sprinkle evenly over the prepared pie.

Chef Carol Hurst was featured on her local Fox station in a story about New Mexican Apple Pie with Green Chiles. View videos about this recipe and other quick, delicious ideas by searching for Carol Hurst at [youtube.com/oldtownspices](https://www.youtube.com/oldtownspices) or visiting [davisclipper.com](https://www.davisclipper.com).