



American Apple Pie

By Jordan Allen

This is a recipe my family has used to make apple pies for years. I am happy to share this excellent recipe with you.



did you know?

More than half of all apples grown in the United States for fresh eating come from orchards in Washington State.

One apple has five grams of fiber, supplying 20 percent of the daily fiber recommendation.

Washington apples are sold in all 50 states and more than 40 countries.

Americans eat approximately 19.6 pounds of fresh apples annually, compared to about 46 pounds consumed annually by residents of European countries.

US to Metric
conversion.

1 cup = 250 milliliters
1 tablespoon = 15
milliliters
1 teaspoon = 5

Apple Pie Crust

Are you ready to make the best tasting pie crust in the world? Well, you need to make sure you have the proper ingredients and kitchen utensils.

Pie Crust Utensils

To make this apple pie you will need 1 to 3 mixing bowls, a rolling pin, knife, measuring spoons, measuring cups, a dough blender, cutting board, and most important of all, a pie pan. We suggest a 9 inch pie pan, but a smaller one will do just fine.



Pie Crust Ingredients

For your crust you will need:

- 2 cups all-purpose flour
- 1 teaspoon salt
- 1 tablespoon sugar
- 6 tablespoons butter
- 6 tablespoons shortening
- 6 to 8 tablespoons ice water



Step 1: Mix the Pie Crust Ingredients

Warm butter in microwave until soft, but not melted.

Mix in a large bowl:

- 2 cups all-purpose flour
- 1 teaspoon salt
- 1 tablespoon sugar



Then mix in:

6 tablespoons butter

6 tablespoons shortening

6 to 8 tablespoons ice water

This is what your pie crust dough should look like once you are finished mixing.



Step 2: Chill the Pie Crust Dough

Wrap your pie crust in plastic wrap then place in refrigerator for 20 or more minutes, while you make the pie filling.



Apple Pie Filling

Now that the pie crust is complete let's start on making the world's best apple pie filling. You may use any type of apples, but tart apples work the best.

Apple Pie Filling Ingredients

For this apple pie you will need:

- 5 tart peeled apples
- 1 cup sugar
- 2 tablespoons flour
- 1/2 teaspoon cinnamon
- 1/4 teaspoon salt
- 1 tablespoon vinegar
- 2 tablespoons butter



Step 1: Slice Apples

Peel and slice your apples. Soak them in water with a tablespoon of lemon juice. This will help prevent them from turning brown.



Step 2: Mix Filling

Mix in large mixing bowl:

- 1 cup sugar
- 2 tablespoons flour
- 1/2 teaspoon cinnamon
- 1/4 teaspoon salt
- 1 tablespoon vinegar



Once you finish mixing these ingredients they should look like this.



Step 3: Mix Apples

Now mix into the sugary Pie flavoring 5 apples.



Now that you have finished the filling it is time to assemble your pie.



Put the Pie Together

Now that you have made your pie crust and apple filling let's put this pie together! Make sure your pie crust has had at least 20 minutes in the refrigerator before assembling the pie.

Step 1: Cut

Now that your pie crust has had time to cool divide it into two equal halves.



Step 2: Rolling Pie Crust

Roll one of the balls of pie crust out until it is around 1/8 of an inch thick.



Step 3: Putting Crust in Pie Pan

Once you have rolled out the dough wrap it around the rolling pin and unroll it onto your pie pan. Once you have shaped it to fit the inside of the pan take a fork and poke holes in the bottom of the crust to let steam out as it cooks.



Step 4: Filling Apple Pie

Place the apples in the pie in a pattern so that they all fit in the pie.
Then pour the leftover coating over them.



Place about 4 chunks of butter on top of apple filling. This will give the filling and crust a more buttery flavor.
This is what your pie should look like after this step.



Step 5: Putting Top Pie Crust On Pie

Ok, we're almost done!

Roll out the remaining pie dough and place it on top



Step 6: Forming Edge of Pie Crust

Create a pattern around the edge of the pie by using the back of a knife.



Baking the Apple Pie

We're almost done. Don't worry, baking the Apple Pie is not the hardest part, but letting it cool before eating it is!

Step 1: Baking Apple Pie

Cut long strips of tinfoil and place them around the edge of the pie.

This will prevent the crust's edge from burning while it bakes. You will want to take this off about ten minutes before the pie is baked to have a golden brown edge.

Bake your pie at 400 degrees for 50-60 minutes.



Step 2: Brush With Egg White

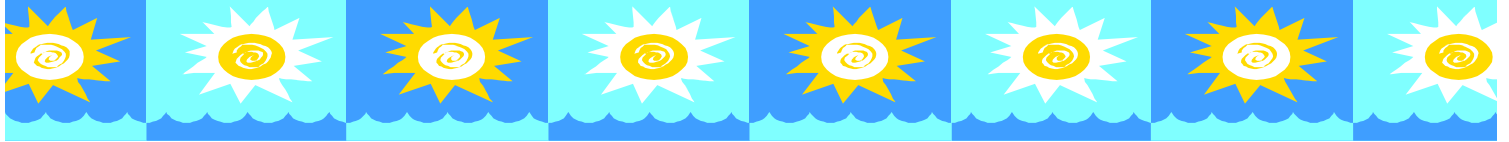
To make your apple pie have a glossy look to it brush a small portion of egg white on top of crust ten minutes before taking it out of the oven.



Enjoy your wonderful Pie

One of the best accommodations to apple pie is a scoop of vanilla ice-cream. It adds coolness to a warm slice of pie.





Cherry Pie

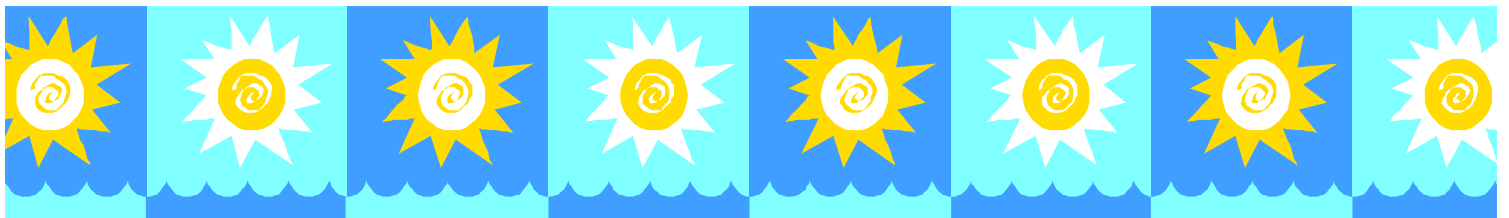
*****INGREDIENTS*****

1 recipe pastry for a 9 inch double crust pie	
4 tablespoons quick-cooking tapioca	59.13 milliliters
1/8 teaspoon salt	1.927 milliliters
1 cup white sugar	236.519 milliliters
4 cups pitted cherries	946.2074 milliliters
1/4 teaspoon almond extract	2.956 milliliters
1/2 teaspoon vanilla extract	2.464 milliliters
1 1/2 tablespoons butter	22.174 milliliters

*****DIRECTIONS*****

- 1 Preheat oven to 400 degrees F (205 degrees C). Place bottom crust in pie pan. Set top crust aside.
- 2 In a large mixing bowl combine tapioca, salt, sugar, cherries and extracts. Let stand 15 minutes. Turn out into bottom crust and dot with butter. Cover with top crust, flute edges and cut vents in top. Place pie on a foil lined cookie sheet --- in case of drips!
- 3 Bake for 50 minutes in the preheated oven, until golden brown.

Sweet Cherry Pie one of America's favorite dishes. You can talk to any American and ask them if they have ever had cherry pie and I will bet you that they have. Cherry's are generally grown in the United States on the Pacific coast states.



Grilled Ginger Salmon Recipe

This recipe is important to the American culture because salmon is one of the most popular fish in America.

5 milliliters ginger
5 milliliters garlic powder
80 milliliters soy sauce
80 milliliters orange juice
60 milliliters honey
1 green onion, chopped
680 grams salmon fillets

4 servings

25 minutes 5 minutes prep

1. In bowl, mix the first 5 ingredients.
2. Place onions in small bowl and chill until ready to use.
3. Grill salmon over medium coals for 10 minutes, turn and grill the other side for 10 minutes.
4. Brush with ginger sauce throughout grilling.
5. Place salmon on platter and sprinkle with onions.



Honeyed Orange-Almond Chicken

Prep Time: 5 min

Total Time: 19 min

Makes: 4 servings

30 ml. honey

1.25 ml. each salt and black pepper

454 grams. boneless skinless chicken breast halves

1.25 ml orange marmalade

240 ml PLANTERS Sliced Almonds

MIX honey, salt and pepper; brush evenly on chicken. Place on rack of broiler pan.

BROIL chicken 4 to 6 inches from heat for 5 to 7 minutes on each side or until cooked through.

BRUSH chicken with marmalade; sprinkle with almonds. Broil an additional 1 to 2 minutes or until almonds are

Chicken is used in many American meals. Chicken has basically been one of Americans main dishes since long ago.