



FARMERS MARKET

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Apple-Bourbon Pot Pies

Serves 6

Ingredients

4 lbs. apples, preferably a combination of Granny Smith and Rome, peeled, cored, and cut into eighths
1 cup sugar
2 tbl. fresh lemon juice
 $\frac{3}{4}$ tsp. coarse salt
 $\frac{1}{2}$ tsp. ground allspice
6 tbl. unsalted butter
1/3 cup bourbon
2 tbl. all-purpose flour, plus more for dusting
1 pound thawed frozen puff pastry
1 large egg, beaten
Vanilla ice cream, for serving (optional)

Preheat oven to 375°. In a large bowl, toss together apples, sugar, lemon juice, salt, and allspice. In a large straight sided skillet, melt 3 tbl. butter over high heat. Add half of the fruit mixture and cook, stirring, 5 minutes. Reduce heat to medium-high and cook until fruit is softened, about 5 minutes more. Transfer to a bowl. Repeat with the remaining 3 tbl. butter and remaining fruit mixture, then return first batch of fruit mixture to pan. Stir in bourbon, then add flour and cook, stirring, 1 minute. Remove from heat.

Divide fruit mixture among six 8-ounce round baking dishes (each 5 inches). Place on a rimmed baking sheet; let cool completely.

On a lightly floured surface, roll out puff pastry to a 12-by-8-inch rectangle, about 1/8 inch thick. Cut out six 4-inch squares; place one over filling in each dish. Cut X-shaped vents in tops. Brush pastry with beaten egg. Bake until fillings are bubbling and crusts are golden, 25 to 30 minutes, then serve with ice cream.

Credit: Martha Stewart Living