

Fried Apple Pies from Big Springs Trading Co. in St. Joe, Arkansas

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Prep time: 2 hours • Frying time: about 45 minutes for 1 batch
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This recipe will make "a reasonable batch" of fried pies. "When my Granny got up into her '80s, she started using canned biscuit dough for fried pies," owner Jennifer Jones said. For this kitchen shortcut, the can of small biscuits are used and rolled into a round. "She didn't want to tell me she'd been 'cheating,' so it took me a while to talk her into giving me the recipe."

Ingredients

Filling:

1 dozen Granny Smith apples
½ stick butter
¾ cup sugar
1 teaspoon cinnamon

Pastry:

5 cups flour
1 teaspoon baking powder
2 teaspoons salt
2 teaspoons sugar
1 ½ cups Crisco
1 egg
1 ½ cups milk
Oil for frying

Instructions

Peel and thinly slice the apples. Melt butter in large cast-iron skillet over medium heat. Add apples, sugar and cinnamon and cook until fruit is tender, stirring frequently, about 25 minutes. Remove apples from skillet to cool to avoid discoloring the fruit (a large rimmed baking sheet works nicely).

To make the pastry (if you're not using Granny's biscuit trick), combine flour, baking powder, salt and sugar. Cut Crisco into flour mixture using a fork or pastry cutter. Beat the egg and combine with milk. Add egg and milk to flour mixture until a dough comes together. Form into a two-inch-thick round and refrigerate for at least 20 minutes.

Divide the refrigerated dough into four sections and roll out to 1/8-inch-thickness on a floured surface. Cut circles about the size of a saucer. Fill each with about 2 tablespoons of apple filling. Seal edges (pinch or press with a fork). Put pies in refrigerator for 20 minutes to set; to freeze, wrap tightly in plastic wrap.

When you're ready to fry pies, add enough oil in a large, heavy pot to reach about 2 ½ inches up the side. Heat to 350 degrees and, working in small batches, fry pies until golden brown, about 3 to 4 minutes. Remove with slotted spoon and place on a towel-lined baking sheet to cool.



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