

Nathaniel Porter Inn Harvest Apple Pie

Ingredients

Standard Recipe

- 6 cups tart apples sliced (Granny Smith apples preferred)
- Squeeze of lemon juice optional
- 3/4 cups sugar
- 1/2 cup light brown sugar
- 2 TB corn starch
- 3/4 teaspoons cinnamon
- 1/8 teaspoon nutmeg
- 1/8 teaspoon salt
- 1 9" pie shell with top crust unbaked
- 2 TB butter
- Milk and sugar for finishing

Nathaniel Porter Inn Version

- 10 CUPS FIRM, GRANNY SMITH
- 5 LBS. SOFT MACINTOSH
- 7 1/2 CUPS CRANBERRIES
- 5 CUPS FRESH PUMPKIN
- 1 1/2 CUPS CANNED PUMPKIN
- 2 1/2 CUPS SUGAR
- 5 TSP. FLOUR
- 2 1/2 TSP. CINNAMON
(or Pumpkin Spice for all the Spices)
- 2 1/2 TSP. GINGER
- 1 1/4 TSP. ALLS PICE
- 1 1/4 TSP. CLOVE (GROUND)
- 7 1/2 OZ. BUTTER

PIE CRUST

- 2 CUPS FLOUR
- 1 1/3 TBS. SUGAR
- 10 TBS. BUTTER
- 1 LARGE EGG
- 2 TBS. WATER

SIFT POWDER AND ADD SHORTENING

BEAT EGG BEFORE ADDING

Directions

1. Preheat oven to 425°.
2. Core, peel and quarter apples and slice uniformly. If apples aren't tart, add a spritz of lemon. Combine apple slices with white sugar, brown sugar, corn starch, cinnamon, nutmeg and salt. Mix well and set aside to let juices form.
3. Prepare pastry. Mound apple mixture in the shell and dot with butter. Moisten the edge of the pastry with water. Add the top crust, draping it over the filling. Trim the top crust, leaving a 1" overhang. Fold the overhang under the bottom crust, pressing to seal, and flute the edge.
4. Make slits in the top, forming steam vents. Brush crust with milk and sprinkle with sugar. Place the pie on a drip-pan in the lower third of the oven for 15 minutes. Lower heat to 375° and continue baking for 45-60 minutes or until the pie has bubbled for 15 minutes and the crust is golden.
5. Transfer the pie to a rack and let cool. Serve warm or at room temperature with ice cream or a wedge of sharp cheddar cheese



When we opened the Nathaniel Porter Inn, we had a great chief who was also a master baker. We decided to enter the Yankee Magazine New England Apple Pie contest. For a couple of weeks we tried all kinds of recipes, and finally settle on this one. The combination of flavors is exquisite. We took first prize for Southern New England.