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Dutch Oven Cinnamon Whiskey Apple Pie

750ml Fireball Cinnamon Whisky ®
8 Fresh apples peeled, cored and sliced
4 tablespoons butter
1 cup granulated sugar
2/3 cup brown sugar
1 tsp cinnamon
1/8 tsp nutmeg
1/4 cup flour
2 refrigerated pie crusts

Arrange the apple slices in a shallow pan or bowl. Pour the entire bottle of cinnamon whiskey over the apples. Soak for approximately 4 hours. If the whiskey doesn't completely cover the apples, stir them once an hour.

Drain the apples. Reserve 3/4 cup of the whiskey for later. The cook gets to keep the rest. Trust me, this is apple infused cinnamon whiskey is absolutely delicious.

This is a good time to take your pre-made pie crusts out of the refrigerator or cooler. They need to be at room temperature when you build your pie.

Melt 4 tablespoons of butter in large skillet. Add the apples. Cook for about 10 minutes until the apples begin to soften. Add granulated sugar, brown sugar, cinnamon and nutmeg. Give it a good mix.

Add the reserved whiskey and flour. Give it another good mix and continue cooking until the mixture is well thickened.

Line a 9 inch pie pan with one of the pre-made pie crusts. Spoon in the filling. Top with the second crust and press edges. Cut some vent holes in the top crust to let out the steam.

Place a trivet in the bottom of your 12 inch Dutch oven. You don't want the pie pan resting directly on the bottom of your Dutch oven.

Bake for 1 hour using 9 coals beneath and 16 coals on top to get 350 degrees F in your 12 inch Dutch oven. The pie is done when the top is golden brown.

Allow the pie to cool, serve and enjoy!

ACKNOWLEDGEMENT

Adapted for the Dutch oven from the Appleball Pie recipe on the Fireball Cinnamon Whisky web site. I made minor changes to suit my tastes. <http://www.fireballwhisky.com/recipes/appleball-pie/>