



**WATCH THE GRILL SERGEANTS EVERY MONDAY
AT NOON EST**

"Apple Pie"

6 cups	thinly sliced apples
3/4 cup	brown sugar
1 tbsp	butter
1 tsp	ground cinnamon
1 tsp	ground nutmeg
	pie crust (recipe follows)

Preheat oven to 450 degrees. Prepare pastry for pie crust. Combine sugar and cinnamon (adjust sugar amount according to tartness of apples). Arrange apples in layers in pastry-lined pie plate. Dot top layer with small pieces of butter. Cover with top crust; cut slits in crust to vent. Place pie in lowest rack of oven and bake for about an hour.

Pie Crust:

2 1/2 cups	sifted flour
1 tbsp	sugar
1/2 tsp	cinnamon
1/4 tsp	salt
1/2 cup	chilled butter, cut into small pieces
1/4 cup	vegetable shortening
6 tbsp	cold water
1	large egg, lightly beaten

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In a large bowl, mix together flour, sugar, cinnamon and salt. Using a pastry blender or two knives, cut butter and shortening into flour mixture until coarse crumbs form. Add water, 1 tablespoon at a time, tossing with a fork until a dough forms. Divide dough in half; shape each half into a disk. Wrap in plastic wrap; chill for 1 hour.