

Turkey Day 2003 is brought to you by Liz Copeland, of 3243 165th Ave. SE, Bellevue WA 98008. Email address is lizc@nwlinc.com.

We had our first T'Day without Allie. We went to Tina's house with a crowd of other friends and had a yummy dinner. And the only cooking I had to do was three pies.

The first was the traditional pumpkin pie made from the recipe on the back of the can. This is James' favorite and a required part of Thanksgiving Day Dinner.

The second was a mince pie from the new Joy of Cooking. I had made this recipe a few years ago and really liked it so I wanted to do it again.

And the new pie for this year came from the newspaper and is called Caramel Apple Pie. This pie looked great, tasted great and was very popular with the whole crowd. I'll be making it again before the next T'day.

Caramel sauce

½ C coarsely chopped pecans
½ C packed brown sugar
1 Tb. Cornstarch
3 Tb water
1/3 C Half-and-half
2 Tb. light corn syrup
2 Tb. butter
½ tsp vanilla

Pie

3 Tb. flour
½ tsp cinnamon
½ C granulated sugar
5-6 medium-large apples, peeled, cored, sliced thin
(7 to 8 Cups)
½ C golden raisins
Crust for two-crust pie

I used tapioca instead of flour, brown sugar instead of granulated (we were out of the regular), and 8 cups of apples in my pie. (For the tapioca, buy the boxed stuff and whir it in the blender to pulverize it. Then just sub for flour in most pie recipes. It jells better and reduces

the liquid in the pie so the bottom crust doesn't get soggy.)

Preheat the oven to 425 F. Toast the pecan pieces in a frying pan over medium-low heat, stirring frequently, until they begin to color and become fragrant, about 7 minutes. Pour out of the pan and set aside.

In a small saucepan, stir together the brown sugar and cornstarch. Stir in the water, half-and-half, and corn syrup. Cook over medium heat, stirring, until the mixture begins to boil. Cook and stir 2 minutes longer, then stir in the pecans, butter and vanilla and set aside to cool.

In a small dish, stir together the flour, cinnamon and granulated sugar. In a large bowl, combine the sliced apples and raisins; pour the cinnamon mixture over and toss gently until the apple pieces are coated.

Fit one piecrust into a 9-inch pie plate and trim excess dough.

Pour the apple mixture into the pie shell. Spoon half of the caramel-pecan mixture over the apples, then top with the second crust, folding the extra top crust under the rim of the bottom crust, then crimping the two together. Make eight radial slashes in the top crust and cut a vent hole in the center too.

Bake for 15 minutes, then lower the temperature to 325 degrees and bake an additional 50 to 60 minutes, until the top is nicely brown and the apples are perfectly tender (poke at them thru the vent hole). If the edges are browning too fast, cover them with strips of aluminum foil.

Remove the pie from the oven and - while it's still hot - spoon and drizzle the remaining caramel-nut mixture onto the crust in a thin layer. If the sauce goes on too thickly, it won't set up, so keep it to a thin layer and quietly save any extra sauce for yourself. (On the other hand, who really minds caramel sauce that oozes off a slice of pie?)

Allow the pie to cool before serving.