



WILD. NATURAL. SUSTAINABLE.

Berkshire Pork Bacon Apple Pie

Prep Time: 2 hours 50 minutes • Yields: 12 servings

Ingredients:

1 package Fossil Farms' Berkshire
Pork Smoked Bacon; 1 lb.
package

1 premade pie crust

¾ cup light brown sugar,
firmly packed

2 tbsp. cornstarch

½ tsp. ground cloves

1 tsp. ground cinnamon

½ tsp. nutmeg, freshly grated

6 cups Fuji apples; cored, peeled,
and sliced

Equipment:

9" pie dish

Large bowl

Aluminum foil

Baking sheet

Wire rack

Method:

1. Preheat oven to 350°F. Unroll pie crust, put into a 9" pie dish, and fold edges over.
2. In a large bowl, stir together all dry ingredients with a fork.
3. Add apples slices to bowl, and toss to coat completely.
4. Pour apple slices into pie crust, spooning sugar mixture, and accumulated juices over apples.
5. Add the bacon slices in a lattice design over filling, and gently press ends of strips, sealing to pie crust.
6. Cover pie with aluminum foil and place on a baking sheet.
7. Bake at 350°F for 1 hour. Then, remove the foil and bake for 40 more minutes, or until crust is golden brown and bacon is crisp.
8. Remove pie from baking sheet, and cool on a wire rack for at least 1 hour before cutting into slices.

