

Brown sugar, bourbon, & cider apple pie filling

Poetry & Pies

prep time: 5 minutes

cook time: 5-10 minutes

total time: 15 minutes

yields: about 4 cups



Ingredients

- 6-8 medium apples--something slightly tart is best
- 1 cup lightly packed brown sugar
- 1-2 ounces bourbon (to taste)
- ¼ cup apple cider (can sub apple juice or water)
- 1 teaspoon vanilla extract
- 2 tablespoons cornstarch
- 2 tablespoons flour
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground ginger
- ⅛ teaspoon ground nutmeg
- ⅛ teaspoon ground cloves
- pinch sea salt

Instructions

1. Peel, core, and chop the apples into ¼ to ½ inch pieces. It's a rough size, and you can use larger if that suits your needs best. If you are making a pie, it's helpful to make thin slices instead, to layer in the pie. Note: a [vegetable peeler](#) and [apple slicer and corer](#) help a lot with this, but feel free to break out the [fancy gadgets](#) if you have them!
2. Add the apples along with all the other ingredients into a large saucepan or medium stockpot. Stir well then cook over medium heat, stirring frequently, until the caramel part begins to thicken. Turn the heat down to low and cook until the apples are

softened but still have a bit of a crunch. If you plan to use this in a pie later on, leave the apples pretty firm, as they'll cook a little more in the oven.

3. Use right away or store in a sealed jar in the fridge 2-4 weeks. You can also freeze it in a ziploc bag (not a jar--that will shatter) for 2-3 months.

Enjoy!