

Idaho Apple Pie

“Just” apple pie but two varieties of apples give it a special taste!”

1/4 cup sugar

1 tablespoon tapioca

1 teaspoon cinnamon

1/2 teaspoon nutmeg

4 cups sliced pared ***Idaho Red Rome Apples***

4 cups sliced pared ***Idaho Golden Delicious Apples***

2 tablespoons lemon juice

Pastry for 2-crust (9 inch) pie

In large mixing bowl, stir together sugar, tapioca, cinnamon, and nutmeg, until blended. Add apples and lemon juice; toss together until well coated. Turn into pastry-lined 9-inch pie plate, mounding apples high in the center, cover with top crust. Seal and flute edges; cut vents in crust. Bake in 400°F oven for 40 to 50 minutes until the crust is golden brown and apples are tender. Makes 8 servings.