

## **MINCEMEAT WALNUT PIE**

**Source: COUNTY SEAT DELI & DELITES (Carlyle IL - Rose Nehrt + Mary Frerker)**

**Cook/Prep Time: about 1 hour**

### **INGREDIENTS:**

2 large cooking apples, cored/peeled/diced

3 C mincemeat

1 1/3 C chopped walnuts OR pecans

3/4 C brown sugar

1/4 C + 1/8 C brandy OR rum (optional)

1 1/2 TBS lemon juice

### **DIRECTIONS:**

Mix apples, mincemeat, nuts, brown sugar, liquor + lemon juice together - you can cover and let stand overnight for flavors to blend, if desired.

Place mixture into unbaked piecrust and top with double crust - bake 40 minutes at 350° F. or till golden brown.

Serves: 6-10