



HUDSON FARMS FRUIT STAND

PO Box 189 ~ Del Rey CA 93616 ~ 559-875-5962 ~ 559-875-0715 fax ~ hudsonfarms@aol.com

Blushing Peach Pie

Pie dough for a nine-inch double crust pie (can use ready-made crust)
4-pounds ripe California peaches (can use fresh-frozen peaches, too)
1-Tablespoon lemon juice
¼-cup instant tapioca
½-teaspoon ground nutmeg
2/3-cup, plus 1-Tablespoon sugar
1 egg white, lightly beaten
2-Tablespoons unsalted butter, cut into small pieces

Line a 9-inch pie plate with half of the pie dough; refrigerate until time to use.

Preheat oven to 375-degrees.

Peel and halve peaches, discarding the pits, then cut into thick slices. Toss in a bowl with the lemon juice.

In a small bowl, combine the tapioca, nutmeg and 2/3-cup sugar. (Sometimes I add a ¼-teaspoon of cinnamon to this mixture, too.) Add to the peaches; toss well. Brush the chilled bottom crust with some of the egg white. Spoon in the peach mixture and dot with butter pieces.

Cover the pie filling with top crust. Trim excess dough, leaving a one-inch overhang. With water, moisten the rims of the top and bottom crusts where they meet, then turn the top crust under the bottom and crimp edges with a fork. Cut a few slits in the top to allow steam to escape. Brush the top crust with the remaining egg white and sprinkle with the remaining Tablespoon of sugar, or you can sprinkle with a cinnamon/sugar mixture.

Bake for one hour or until the crust is golden brown. Place on a wire rack to cool. Serve with ice cream!

NOTE: you can enjoy fresh peach pie during the winter months, too! You can make the pie, wrap it well in Saran wrap and foil, and freeze it unbaked. Take the pie out of the freezer, let it come to almost room temperature and follow the instructions for baking. Tastes best if made with San Joaquin Valley grown peaches!