



Italian Chicken Sausage 'n Apple Pie

A new gluten-free way to have apple pie for supper

Italian Sausage Filling:

- 1-pound Italian chicken sausage
- 1 bacon strip, cut in half
- 1 cup chopped onions
- 2-1/2 to 3 cups cored rough chopped fresh apples
- 1 Tablespoon maple syrup
- 1/4 cup white wine

Gluten-Free Cheddar Cheese Pie Dough

- 1-1/2 cups gluten-free flour mix
- 1/4 teaspoon salt
- 6 Tablespoons cold unsalted butter
- 2 ounces sliced cheddar cheese
- 1 egg
- 1 Tablespoon white wine
- 3 to 4 Tablespoons ice cold water or as needed

Topping; 2 ounces fresh spinach, stems removed, chopped
1/4 cup chopped roasted red peppers

Egg Glaze: 1 egg, lightly beaten with 1 Tablespoon cold water
1 to 2 Tablespoons grated Parmesan cheese or as desired

Garnish: apple slices; fresh spinach leaves as desired

Prepare Sausage Apple Filling: If raw chicken sausage is in links, remove and discard casings, break sausage in pieces. In 9-1/2-inch cast Iron pan, cook chicken sausage, breaking it into small crumble pieces. Cook over medium heat until cooked through, about 8 to 10 minutes. Remove from pan, pat off any excess fat; set aside.

Fry Bacon: Place bacon strip pieces in same pan; cook until brown and crispy; remove; set aside; break or cut into pieces when cooled.

Prepare Filling: Sauté onions in bacon drippings until softened, add apples; cook until starting to become fork tender. Return cooked sausage to pan; toss with onions and apples, drizzle with maple syrup and add white wine; cook several minutes until hot. Set pan aside to cool slightly.

Prepare Pie Dough: Place gluten-free flour mix, salt, chunks of cold butter, and broken cheese pieces in food processor bowl; pulse to break up pieces of butter into little pieces.
Add egg, wine, and 2 Tablespoons ice water; pulse about 10 times to see if dough starts to come together; If it needs more water, add 1 Tablespoon at a time; pulse again until dough starts to come together but doesn't form a complete ball. Set aside.

Prepare Oven: Preheat oven to 400-degrees F or 200 degrees C.

Add Topping to Filling: Heat spinach leaves in microwave safe dish on high power for 30 seconds or until softened; remove; drain off excess liquid, squeeze between paper towels. Layer spinach and chopped roasted red peppers over the sausage filling.

Chill Dough: Remove dough from processor bowl; place on sheet of plastic wrap; form into ball of dough; flatten lightly into a disc shape; cover with plastic; place in refrigerator for about 20 minutes or able to roll.

Baking Pie: Remove pie dough from refrigerator; unwrap. Place dough on large sheet of parchment paper; cover with another sheet of parchment paper; roll dough to fit round 9-1/2 inch cast Iron pan; place crust on top of filling in pan; crimp edges; prick crust with fork to vent. Lightly brush pie with egg glaze. Bake in preheated 400-degree F oven for 40 minutes; brush pie two more egg washes at 10-minute intervals during first 20 minutes of baking.

Add Garnish: Remove pie from oven; sprinkle top lightly with grated Parmesan cheese; place under broiler for about 2 minutes or until cheese is golden. Remove pie; let rest about 15 minutes before serving. Garnish top with fresh apples slices and spinach leaves as desired. Serves: 4

Recipe Inspired by: Kate McDermott in *Art of the Pie*
See more gluten-free crust ideas in Art of the Pie cookbook.

About the Recipe: The Italian chicken sausage pie is full of light spicy flavor, apple sweetness, browned onions, bits of spinach and roasted red peppers. The pie is covered with a melt-away cheddar cheese gluten-free crust that can be cut into wedges. Serve it with glasses of your favorite Italian wine.