



Submitted by Mary J.

Ingredients

1 lb. Pork tenderloin
2 tbsp. butter
¼ tsp. salt
¼ tsp. nutmeg
1 tsp. pepper
2 large Granny Smith apples
2 large MacIntosh apples
2 Tbsp. sugar
½ cup white wine
Pastry

Method

Preheat the oven to 350°.

Remove one piece of dough from refrigerator and let stand until soft.

Lightly flour your work surface and roll out dough into a 12-inch circle. Then, wrap the dough around the rolling pin to transfer into a 9-inch pie pan. Unwrap the dough from the rolling pin into the pie pan, making sure the dough is form-fitted to the pan. Allow the dough to overhang the lip of the pan. Return pie pan with dough to the refrigerator until it is needed.

Slice the tenderloin into round slices that are ¼ inch thick. Season with salt, nutmeg and pepper.

Sear the slices in a frying pan with butter and set aside.

Peel, core and quarter the apples. Cut the quarters into slices that are ¼ inch thick.

Retrieve the pie pan from the refrigerator. Fill the pie by alternating layers of pork, apples and sugar. When the pie is filled, lay the butter over the filling. Pour in wine.