

2015 Cooking Contest Recipes

First Place Winner

Fried Strawberry Pies

Felicia Dewberry, Clay County

2 cups fresh or frozen strawberries, mashed
¾ cup sugar
¼ cup cornstarch
1 (15 oz.) package refrigerated pie crusts
Vegetable oil
Powdered sugar

Combine first 3 ingredients in a saucepan. Bring strawberry mixture to a boil over medium heat. Cook, stirring constantly, 1 minute or until thickened. Cool completely. Roll 1 piecrust to press out fold lines; cut into 9 circles with a 3 inch round cutter. Roll circles to 3 ½ inch diameter; moisten edges with water. Spoon 2 tsp strawberry mixture in the center of each circle; fold over, pressing edges to seal. Repeat with remaining piecrust and strawberry mixture. Place pies in a single layer on a baking sheet and freeze at least 1 hour. Pour oil to a depth of 1 inch into a large heavy skillet; heat to 350 degrees. Fry pies, in batches, 1 minute on each side or until golden. Drain on paper towels; sprinkle with powdered sugar.

Second Place Winner

Southern Pecan Fried Pies

Angela Vollmer, Lee County

Pastry:

2 cups self-rising flour
¾ cup all-purpose flour
Salt
½ cup Crisco
½ cup ice cold water
½ cold milk

In a mixing bowl, sift together 2 cups of self-rising flour and ¾ cup all-purpose flour. Add couple shakes of salt. Cut in ½ cup Crisco with forks or pastry cutter. Slowly add ½ cup of cold water and ½ cup of cold milk to flour mixture. Mix until no longer sticky...may have to add a little bit more flour... Form a ball and refrigerate until cold.

Pecan Mixture:

1 cup light brown sugar
½ cup light corn syrup
2 large eggs
4 tbsp. butter
¼ tsp. salt
2 cups chopped pecans
1 tsp. vanilla

Add first 5 ingredients of pecan mixture into a heavy saucepan. Bring to a boil over medium heat, reduce to simmer and add pecans. Cook for 8 minutes on low simmer. Remove from heat and stir in vanilla.

Pinch off a golf ball size of dough. Place down on floured surface and roll out to about 1/8 inch thick. Place a 6 inch saucer over the dough and using a knife cut out your circle. Brush cold water over bottom edge of dough. Put about ¼ cup of filling in center of dough circle and fold dough over. Crimp edges with fork. The cold water will help adhere the edges together. Heat your cast iron skillet on Medium heat and put 1-2 tbsp. of Crisco in to melt. Lay pie down to cook for about 3 minutes or until browned, then flip pie over to cook other side. After both sides are browned, then flip pie up on end to brown the folded size. Drain on cooling rack or on paper towels. Serve warm or cold.

Third Place Winner

Mini Fried Pecan Pies

Brandy Abel, Blount County

1 cup light brown sugar
½ cup light corn syrup
2 large eggs
5 tbsp. butter
¼ tsp. salt
2 cups chopped pecans
1 tsp. vanilla extract
2 packages refrigerated pie crust
Vegetable oil for frying
Powdered sugar

Combine first five ingredients in a medium sauce pan and bring to a boil over medium heat. Reduce heat to a simmer and stir in the pecans. Simmer for 8 minutes. Remove from heat and stir in vanilla. Unroll crust on a lightly floured surface. Using a 4 inch circle, cut out pie crust. Place circles on wax paper. Continue to roll out pie crust until all dough has been used. You will have approximately 24 circles. Place 1 tbsp. of pecan filling in the center of each circle. Lightly moisten the edges of the circle with water then crimp the edges together with your fingers. Place 2 inches of oil in a Dutch oven and heat until 350 degrees. Fry pies in small batches for 1 to 2 minutes on each side until golden brown. Drain on paper towels and sprinkle with powdered sugar.

Apricot Surprise Pies

Barbara Lawson, Baldwin County

2 packages frozen pie crusts
1 (12 oz.) can Solo Apricot Cake and Pastry Filling
1 (8 oz.) package Sunsweet Pitted Dates
1 cup chopped pecans
2 cups vegetable oil for frying-have more if needed

Glaze:

1 cup powdered sugar

1 or 2 tbsp. Amaretto Liqueur

Stir ingredients together.

Unwrap pie dough and let warm to room temperature. Use a 3 ½ inch cup to cut 16 circles from dough. Place 1 tsp. Apricot filling in center of each circle. Add 1 date stuffed with chopped pecans on top of filling. Next, fold circle in half and crimp edges with a fork to seal. Heat oil to 350 degrees Fahrenheit. Gently place pie in hot oil and deep fry until golden brown turning once during cooking. Place pie on paper towel to drain. Let cool, then apply glaze.

Oven-Fried Apple Pie

Charlene Powell, Butler County

2 cans Pillsbury Grands Home style Butter Tastin Refrigerator Biscuits

2 (20 oz.) cans of Apple Pie filling

½ tsp. Cinnamon

2 tbsp. water

½ tsp. granulated sugar

1 egg yolk

Cinnamon Sugar blend for sprinkling

Preheat oven to 375. Roll or press each biscuit out to form a 5 inch circle. Mix cinnamon and sugar into the apple pie filling. Mix well. Place two tablespoons of the pie filling mixture in the center of each circle. Fold over, pressing edges together. Crimp edges with tines of a fork. Mix yolk and water to make egg wash. Brush each pie with egg wash and sprinkle each with additional cinnamon sugar blend. Prick tops of pies with fork so that steam can escape. Bake for about 15-20 minutes or until light brown.

Fried Pecan Pies

Linda Findley, Calhoun County

1 cup light brown sugar, packed

2 tbsp. self-rising flour

3 large eggs, beaten lightly

1 cup light corn syrup

4 tbsp. margarine

1 cup chopped pecans, toasted

2 ¼ cup Bisquick baking mix

2/3 cup sweet milk

2 cups Canola oil

Combine brown sugar and flour in a heavy saucepan. Add the beaten eggs, corn syrup & margarine, mixing well. Bring to a boil, stirring continuously. Reduce to medium low heat, cooking 6 to 8 minutes until mixture has thickened. Stir in pecans and cool. Mix 2 ¼ cups Bisquick mix and milk, divide into 12 walnut size balls. Roll into 6 inch circles and fill with a heaping tbsp. of pecan mixture. Fold into half-moon shape, seal edges, trim & pick tops with fork. Fry 5 pies at a time using 2/3 cup canola oil heated

to 375 degrees in 12 inch electric skillet. Fry each side until brown. Drain on paper towels. Yields 10-12 6 inch pies. A second recipe of filling may be needed to fry 12 pies.

Fried Apple Pies

Lillian Slay, Chambers County

Pastry:

2 cups self-rising flour

½ cup cold butter, cut into pieces

½ cup plus 1 tbsp. milk

Oil for frying

Cut cold butter into flour. Add milk and mix well. Form into ball. Wrap in plastic wrap and chill for 1 hour.

Filling

3 cups stewed dried apples

½ cup sugar

½ tsp. cinnamon

2 tbsp. soft butter

Pinch salt

Mix filling ingredients together.

Divide chilled dough into 15 balls. Roll each ball into 6 inch circles. Put a spoonful of filling on half of each circle. Brush edge with water and fold pastry over filling. Seal edge by pressing with fork tines. Prick top 2-3 times with fork. Heat enough oil to deep fry in a heavy skillet. Place pies into hot oil using spatula. Fry until golden brown, turning once. Drain on paper towels.

Blueberries and Cream Fried Pie

Phyllis Jones, Cherokee County

2 cups flour

1 tbsp. sugar

1 tsp. baking powder

½ tsp. salt

½ cup shortening

¾ cup milk

Shortening for frying

Filling:

1 ½ cup fresh blueberries

¼ cup sugar

2 tbsp. cornstarch

1 tsp. lemon zest

2 tbsp. lemon juice

3 oz. cream cheese
¼ cup powdered sugar
Dash of vanilla flavoring
Powdered sugar and lemon zest for dusting

In medium bowl mix flour, salt, baking powder and sugar. Cut in shortening with pastry cutter. Add milk and blend until a ball forms. Refrigerate dough for an hour (can be made a day ahead and refrigerated). For filling, place blueberries, sugar, lemon zest & lemon juice in a small sauce pan. Cook on medium heat until blueberries begin to pop open. Ladle about 2 tbsp. of the juice into a small cup and mix with cornstarch. Pour cornstarch mixture into blueberry mixture. Continue to heat until thickened. Let cool. Mix cream cheese, powdered sugar and vanilla in separate bowl. Roll out dough and cut into 6 inch circles. Spread about 1 tbsp. of cream cheese mixture on one side leaving about ½ inch edge on outside for crimping. Spoon about 2 tbsp. of the blueberry filling on top of cream cheese. Brush sides with water and fold over the other side. Use a fork to crimp together. Melt enough shortening in skillet to have ½ inch for frying. Fry pies on each side until golden brown. Drain on paper towels. Sprinkle with powdered sugar.

Apple-Pecan Pie Fried Pies
Linda Daniels, Crenshaw County

5 oz. dried apples
2 cups water
1 cup sugar
½ stick butter
1 tbsp. lemon juice
½ tsp. cinnamon
1 cup light brown sugar
½ cup Blackburn syrup
2 large eggs
2 packages Pillsbury pie crust
5 tbsp. butter
¼ tsp salt
1 tsp. vanilla
2 cups chopped pecans

In a saucepan bring apples, water & sugar to a boil. Cook 30 minutes. Remove from heat, add butter (1/2 stick), lemon juice and cinnamon. Mash up.

In another saucepan combine sugar, syrup, eggs, butter (5 tbsp.) & salt. Bring to a boil, add pecans and simmer 8 minutes, add vanilla. Let both saucepans cool.

Allow pie crust to warm to room temperature. Roll out, cut in 4 inch circles and add small amount of each saucepan mixture. Deep fry at 350 degrees until brown.

Apple Pie Bombs
Amie Hill Veal, Cullman County

Canola oil for frying
2 tbsp. butter
1 tsp. ground cinnamon
¼ tsp. ground nutmeg
2 apples, peeled, chopped in 1 inch pieces
1 (16.3 oz.) can Pillsbury Grands! Flaky Layers refrigerated original biscuits
Caramel sauce and whipped cream for garnish

Fill 4-quart Dutch oven 1/3 full with canola oil. Heat oil over medium heat to about 350 degrees. In medium microwaveable bowl stir together sugar, cinnamon and nutmeg. Add chopped apples; toss until coated. Microwave on high in 20 second increments, stirring occasionally, until apples are tender. If apples are a little too tart, stir in a sprinkle of additional sugar. Separate dough into 8 biscuits; cut each into quarters. Place 1 apple chunk and a little juice on each piece of dough; pinch edges to seal. When oil is hot, carefully drop several stuffed biscuits into oil one at a time. (See Tip.) Using a slotted metal spoon or kitchen spider, carefully turn stuffed biscuits over and over until golden brown. Remove from oil to paper towels to drain. Immediately place in serving bowls; drizzle with caramel sauce and top with whipped cream.

Fried Fig Pies **Faye Williams, Dale County**

Fig Preserves
Pillsbury Grands Flakey layers original canned biscuits

Roll biscuits thin. Add a tablespoon of fig preserves in center of biscuit. Fold over and seal. Place all of the pies in a single layer onto a place that has been lightly sprinkled with flour and refrigerate about 10 minutes. Fry in a 10 or 12-inch skillet with ½ inch hot oil at 350 degrees until browned on both sides. Drain well.

Coconut Fried Pies **Lesla Smith, DeKalb County**

Pie Crust:
5 cups all-purpose flour
½ cup sugar
1 ½ tsp. salt
¾ tsp. Baking Powder
1 cup shortening
1 egg
1 ½ cup milk; divided
3 tbsp. vinegar

Sift together flour, sugar, salt & baking powder. Cut in 1 cup shortening. Beat egg and ½ cup milk in small bowl, then add to mixture. Add 1 more cup milk and vinegar; mix well. Refrigerate several hours before using.

Coconut Filling:

1 box Vanilla Instant Pudding mix
1 ½ cup milk
½ cup Coconut
1 tsp. coconut extract

Mix vanilla pudding with milk. Add coconut and extract. Mix well. Refrigerate several hours.

To Make Pies:

Roll out small amount of dough in just a little flour (to keep from sticking). Roll out as thin as you can and still be able to handle it. Put a tablespoon of filling in the middle and fold over. Press edges together with a fork. Heat about ½ inch oil in 10-inch iron skillet to 350 degrees. Place pie in oil and fry 3-4 minutes, or until brown. Turn pies over and fry other side. Remove from oil and drain on paper towels.

Fried Pies

Betty Barrett, Elmore County

2 cups self-rising flour
¾ cup milk
¼ cup Crisco
2 cups cooked dried apples
¾ cups sugar

Mix flour, milk & Crisco until you make a dough ball. Pinch off dough and roll out for the size pie you want. Mix apples and sugar. Put apples onto rolled dough. Fold enough dough over apples and pinch edges. Drop pies into hot Crisco oil and fry until brown. Drain on paper towels.

Fried Apple Pies

Linda Burnett, Etowah County

Pastry:

1 (13 oz.) can evaporated milk
1 egg, beaten
5 cups all-purpose flour
1 tbsp. salt
1 tbsp. sugar
1 cup shortening

Combine flour, salt & sugar in a bowl, cut in shortening until mixture resembles coarse meal. Combine milk and egg; Sprinkle with milk mixture until dry ingredients are moistened. Shape dough into a ball, wrap in plastic wrap. Chill at least one hour or over-night.

Filling:

2 gal. cut up apples

7 ¼ cups sugar

1 cup apple cider vinegar

Put all ingredients in a large pan. Stir thoroughly, let set for 12 hours. Cook until thick and dry. Freeze or can in pints.

Place filling in rolled out dough pieces.

Fry pies at 375 degrees. Yields 2 dozen 4-inch pies.

Craisins Fried Pies

Mary Tucker, Fayette County

2 ½ cups Craisins

1 cup water; Divided

½ cup sugar

1 tbsp. Cornstarch

Pastry Purchased or Home Made

Cook Craisins, water and sugar on low heat until soft. Stir often. Mix remaining water and cornstarch. Add to Craisins. Refrigerate to cold. Cut pastries in circles the size you like. Place spoon of Craisins on half and fold over. Crimp edges with a fork to hold together. Deep fry until golden brown or fry in a skillet, turning to brown both sides. Cook as many as you like. Filling can be saved for later use.

Peaches and Cream Fried Pies

Shirley Ezzell, Franklin County

Filling:

4 oz cream cheese; softened

1 tbsp. sugar

1 (21 oz.) can peach pie filling

Beat softened cream cheese and sugar. Add pie filling and mix well.

Pastry:

½ cup evaporated milk

½ cup cold water

½ cup butter-flavored shortening

1/8 cup vinegar

¾ cup all-purpose flour

2 cups self-rising flour

Mix all ingredients well with a food processor and chill.

Roll pie pastry thinly to a 6-inch round. Place one heaping tablespoon of filling into pastry. Crimp edges and deep fry in butter-flavored shortening until desired brownness. Yields 12 pies.

Make-Grandma-Proud Fried Peach Pies

Jan Moore, Geneva County

Pastry:

6 cups all-purpose flour
2 tsp. salt
16 oz. solid shortening
2 eggs
2 tbsp. sugar
1 ½ tsp. vinegar
Cold water

Combine flour and salt. Add shortening and cut into flour mixture, using fingers, until resembles coarse meal. Combine egg, sugar, vinegar and enough cold water to make 1 cup. Pour over flour mixture. Using fork, mix just to combine. Form 4 balls, wrap each in plastic wrap and refrigerate until needed.

Filling:

2 cans (29 oz.) sliced peaches, drained
1 cup peach preserves
3 tbsp. cornstarch
1 egg, beaten (to seal pastry)

Stir together all ingredients; set aside.

Remove chilled pastry from refrigerator to a floured workspace. Roll out to 1/8 inch thickness. Cut 6 inch rounds. Moisten edges with beaten egg to seal. Fold pastry over filling to form a half moon shape. Crimp with tines of fork or flute with fingers. Fry in 2-3 inches of oil, turning once until golden brown. Drain on paper towels. Brush tops of fried pies with melted butter. Combine ½ cup sugar and 1 ½ tsp. cinnamon and sprinkle atop.

Mini Glazed Strawberry Fried Pies

Mary Helms, Houston County

1 package of Partridge Farms Puffed Pastry Sheets
1 container of Strawberry Glaze
1 cup sliced fresh strawberries
½ tbsp. milk
Oil (enough to fill fryer 2 inches deep)

Open puffed pastry sheets, separate each sheet into 3 sections, should have 6 strips total. On a floured surface, roll each strip to 5 inch X 10 inch. Cut out 8 circles from each strip. Spread ½ teaspoon strawberry glaze on the circle, place 2-3 strawberry slices on one half of the circle. Fold in half and seal edges with fork (very important to seal all the way around half circle). Drop in hot oil (make sure there is

enough oil to float the pie), fry until light golden in color (approximately 3 minutes). It's fine if the pie pops open while cooking. Drain on a cooling rack, do not use a paper towel. For the outside glaze, mix ½ cup powdered sugar with enough milk to make a thin glaze. Once cool, drizzle glaze over the fried pie and let harden before serving.

Glazed Apricot and Peach Fried Pies
Dale Gilmore, Jefferson County

Pastry:

3 cups all-purpose flour
¼ tsp. salt
3 tbsp. sugar
½ cup vegetable oil
2 eggs (beaten in separate dishes)
1 cup buttermilk

Filling:

6 oz. dried apricots
6 oz. dried peaches
1 cup sugar
1 cup apple juice

Glaze:

¼ cup milk
2 cups powdered sugar
1 tsp. vanilla

Sift flour, sugar & salt. With pastry cutter, cut in shortening until mixture resembles coarse crumbs. Add 1 egg, stirring gently with fork. Add buttermilk slowly as needed to form ball. Refrigerate at least 1 hour in plastic bag. Roll on floured surface very thin. Cut into 4-inch circles (or desired size).

Cut dried fruit into small pieces. In saucepan, combine fruit and sugar. Add apple juice to cover fruit. Cover pan and cook over low heat until fruit is tender (20 min.). Remove lid and cook slowly until liquid is evaporated. Cool. Place 1 tbsp. filling in center of pastry circle. Brush edges of circle with remaining beaten egg. Fold and seal edges gently with fork dipped in flour.

Melt shortening in skillet over medium heat. Fry a few pies at a time, browning on both sides. Drain on paper towels. Cool. For glaze, bring milk and vanilla to slow boil. Remove from heat. Whisk in powdered sugar until smooth. With tongs, dip pies. Place on cooling rack to drain.

Southern Fried Apple Pies
Brenda Jagers, Lamar County

2 (9.5 oz.) cans Butter-Me-Not Biscuits

2 (21 oz.) cans Original County Apple pie filling

Set biscuits out for 30 minutes or until room temperature. While biscuits are warming, pour the apples into a chopper. Chop until smooth.

Separate biscuits and roll to desired size (preferably thin). Put 1 tsp. of apples in each biscuit. Fold biscuit over and press edges together with fork.

Heat 1 ½ cups Canola oil in a 12 X 15 inch electric skillet to 350 degrees/medium heat and fry until golden brown on both sides. Drain on paper towels.

Blueberry Fried Pies

Melissa Brooks, Lauderdale County

Filling:

1 1/3 cups fresh blueberries

½ cup sugar

2 tsp. cornstarch

3 tsp. water

1 tsp. lemon juice

In a 2-quart saucepan mix berries & sugar. Heat to boiling over medium heat, stirring occasionally. IN small bowl mix cornstarch & water. Stir into blueberry mixture. Return to boiling on medium heat. Cook 2 minutes stirring constantly until thickened. Remove from heat and add lemon juice. Cool 45 minutes.

Pastry:

2 ½ cups self-rising flour

½ cup Crisco

2 tsp. sugar

1 egg yolk

½ cup ice water

Cut Crisco into flour. Stir in sugar, yolk & ice water until dough is sticky. Turn onto floured surface. Cut 4-6 inch circle. Place about half tbsp. of filling and seal edges.

Fry in skillet with 2 inches of oil at 350 degrees. Cook 1 minute on each side until golden brown. Lay paper towel on plate to get extra oil off & sprinkle with powdered sugar.

Fried Apple Pies

Teresa Ellis, Marshall County

1 can (8 count) Grands Flaky Biscuit Dough

1 cup flour

Canned Apples (recipe follows)

¼ cup water

½ stick butter

Oil – enough to cover electric skillet with about 2 inches of oil

Sprinkle a sheet of wax paper with flour. Roll out each biscuit so that you have a 7-8 inch circle. Place about 2 tbsp. of apple mixture on each circle. Brush 1 edge of each circle with water, then fold over edges to make a half moon shape. Press together with the tines of a fork dipped in flour to seal. Heat oil and ½ stick of butter together to 350 degrees. Place pies carefully into hot oil and fry until brown on one side. Turn carefully and continue cooking until golden brown. Take them out and place on paper towels to drain. You may sprinkle with powdered sugar or a cinnamon/sugar mixture if desired.

Canned Apples:

15 lbs. of apples cut up

5 lbs. sugar

1 cup apple cider vinegar

Sprinkle the 5 lbs. of sugar over the cut up apples and let sit overnight. In the morning add the cup of vinegar and cook down until thick. While apples are still hot, place mixture into pint jars and seal. These taste very much like dried apples. You may add spices according to your liking or leave them plain.

Fried Pecan Pies

Lee Freeland, Mobile County

1 cup brown sugar

½ cup light corn syrup

2 eggs

5 tbsp. butter

¼ tsp. salt

2 cups chopped pecans

1 tsp. vanilla

2 packages pie crusts

Powdered sugar

Combine brown sugar, corn syrup, eggs, butter & salt in a saucepan. Bring to a boil then reduce heat to simmer and stir in pecans. Simmer for 8 minutes then remove from heat and stir in vanilla. Bring crusts to room temperature. Unroll one crust at a time on a lightly floured surface and cut out circles using a 4 inch circle cutter. Place a tablespoon of pecan filling in the center of each circle. Moisten the edges with water, fold crust over and crimp edges with a fork to seal. Fry pies until golden brown, about 1-2 minutes on each side. Drain pies on paper towels and lightly dust with powdered sugar.

Strawberry Tarts

Wanda Cobb, Monroe County

2 cups fresh, diced strawberries

1 cup sugar
2 boxes Pillsbury pie crust

Put strawberries and sugar in boiler. Cook for 15 minutes and let cool. Place mixture in crust and fry until golden brown. Sprinkle with powdered sugar.

Fried Peach Pies

Pat Norred, Randolph County

1 can Jumbo Buttermilk biscuits
1 (16 oz.) can peach pie filling
3 tbsp. flour
2 tbsp. corn oil

Sprinkle flour on cutting board. Roll out one biscuit very thin on floured cutting board. Spoon 2 tablespoons of pie filling onto crust, fold over and seal edges with a fork. Add oil into iron skillet over medium heat. Brown both sides and place on paper towel. Eat while hot. Serves 10.

Fried Blueberry Pies

Lisa Moore, Russell County

Filling:

2 cups fresh or frozen blueberries
¼ cup water
1 cup sugar
4 tbsp. cornstarch dissolved in ¼ cup water

In heavy saucepan dissolve sugar in water. Add blueberries. Bring to a boil on medium heat. Simmer 10 minutes; add cornstarch mixture. Cook, stirring until mixture thickens. Cool before filling pastries.

Pastry:

4 cups all-purpose flour
2 tsp. salt
1 cup butter-flavored shortening
2/3 cup cold water

Sift flour and salt together. Cut in shortening with a pastry blender until it resembles cornmeal. Add water and mix until it forms a ball. Do not handle too much. Place on floured board and roll to 1/8 inch thick. Cut around a small saucer. Place 2 tablespoons filling in center of circle, then moisten dough edges with water, fold in half and press edges together with a fork to seal. Fry in an electric skillet at 375 degrees for about 3 minutes on each side till lightly browned. Remove and drain on paper towels. Makes 10-12 pies. May be served warm or cold.

Fried Apple Pies

Joan Wright, St. Clair County

1 package dried apples – approximately 5-6 ounces
¾ cups sugar
¼ tsp. cinnamon
Pinch of salt
2 cups self-rising flour
½ cup all vegetable shortening
Approximately 10 tbsp. ice water

Cook apples according to package directions; add sugar, cinnamon at the end of cooking. Refrigerate. It is best to cook the day before making pies. Mix flour and shortening; cut shortening into flour with pastry cutter or fork; add approximately 8 tbsp. ice water; this may not be enough; so add a tbsp. at a time until you get a stiff dough. Sprinkle flour on surface to roll out dough. Pinch off dough in a small ball size; roll out as thin as possible without tearing the dough. Cut out circle; put heaping tbsp. of apples in center; fold over and crimp edges. Fry in approximately 1 inch of oil until brown. Fry one side; then turn over to cook other side. I fry mine in all-vegetable shortening at medium high heat. I then put them in a 300 degree oven for approximately 10 minutes just to be sure dough is all done. You may vary amount of sugar & cinnamon to suit your taste.

Fried Apple Pies

Donald Taunton, Tallapoosa County

1 (12 oz.) can evaporated milk
1 egg
5 cups all-purpose flour
1 tbsp. salt
1/3 cup sugar
1 cup plus 1 tsp. shortening (use more for flakier crust)
1 tsp. vanilla

Whisk flour, salt & sugar together. Cut in shortening. In separate bowl, combine egg, milk & vanilla and add this mixture to dry ingredients. Blend until moistened and form into a ball. Wrap in plastic wrap, refrigerate at least an hour. Roll dough out to 1/8 inch thickness, cut in 6 inch rounds. Put 3 heaping tbsp. of sliced apples in each round, brush edges with an egg/milk mixture, seal edges. Heat oil to 375 degrees. Fry until golden brown.

Almost Nana's Fried Peach Pies

Ashley Crow, Tuscaloosa County

2 tbsp. butter
½ cup sugar

5 ripe Chilton County peaches, peeled and cut into tiny pieces
1 tsp. lemon juice
½ tsp. cinnamon
1 box (2-crust) Pillsbury pie crust
Coconut oil for frying
Powdered sugar to sprinkle

Melt butter and sugar together in a saucepan on medium heat. Add peaches and lemon juice; simmer and stir for 15 minutes. Remove from heat and sprinkle cinnamon over peaches; stir and set aside to cool. On a non-stick surface (rolling pin mat), put the crusts, one at a time. Use a small bowl as a guide to make 10 4-inch circles (5 from each crust), placing the bowl on the outside edges of the piecrusts. Place about a tbsp. of peaches in center of each circle. Fold circle in half and crimp with a fork. Fry in an electric skillet, in about ½ inch of hot oil, (preheated to 350 degrees), for 2-3 minutes on each side, until browned on both sides. Remove from skillet, drain on paper towels two or three times, and dust with powdered sugar while still warm. Makes 10 servings.