

Hot Apple Pie Skillet Sandwich



Joyce

Yield: 1 or 2 sandwich pies

Notes

Rewritten and adapted from and old Mother Earth News magazine 1 July 1986 Issue #17 - Prowley Snooker's Original Country Pie Recipe.

Ingredients

- One cooked apple - any type
- Brown Sugar and Cinnamon to taste
- Two slices of good bread
- Butter to spread on bread
- 1½ slices or 2 slices cheese - any kind

Preparation

Preheat skillet on medium-low heat

1. Slice and parboil an apple or two, peeled or not. Use a very small amount of water. Add Brown Sugar and Cinnamon to taste.
2. Get out two or four slices of good quality Bread, and spread Butter on one side of each slice.
3. Place two buttered slices of bread in a skillet on medium heat.
4. Top with one slice of Cheese and spoon plenty of seasoned cooked Apple Slices on the cheese covered bread.
5. Cut a third slice of Cheese into strips and top the hot apples each with half the strips to hold each sandwich together. (Use two slices of cheese for each sandwich, if desired.)
6. Top with remaining one or two bread slices, buttered side up. Mash down a bit with a spatula
7. Grill the sandwich in the skillet, and then carefully turn/flip over with a wide pancake spatula holding to the top slice of bread.
8. If apples spill out, just poke them back in. Grill the second side. Cheese will melt, holding the sandwich(es) together.
9. Remove the hot sandwich(es) to a plate. Slice in half or into two triangles. Enjoy as a sandwich or use a fork to cut like apple pie. Enjoy!