



PAPER & FOOD SERVICE, INC.

Apricot Fried Pies

Ingredients **Yield: 6 pies**

Filling

- 1 # Apricots, dried
- 4 c. Water
- 1/2 c. Sugar, granulated
- 1/2 tsp. Cinnamon, ground
- 1/4 tsp. Clove, ground

Pastry

- 2 1/2 c. Flour, AP
- 1/2 tsp. Salt
- 2 Tlb. Sugar, Granulated
- 3/4 c. Shortening, All purpose
- 6-7 Tlb. Water, ice cold

Preparation Instructions:

1. Prepare the filling by covering the dried apricots with water in a saucepan and cooking slowly, simmering about 1 hour, until soft. Mash well with a potato masher and then add the sugar, cinnamon and clove. Set aside to cool.
2. Prepare the pastry by sifting together the flour, salt, and sugar. Cut in the shortening with a pastry blender or two knives. Combine lightly until this mixture resembles cornmeal or tiny peas. Sprinkle water over the flour mixture a tablespoon at a time, and mix lightly with a fork using only enough water so that the pastry will hold together when pressed gently into a ball.
3. Roll out dough to 1/8 inch to 1/4 inch in thickness. Use a 6 inch cutter with scalloped edge to cut the dough, and place about 4 Tablespoons of the filling on one half of the round. Moisten edges of dough with water, and pull the uncovered half of the round over the filling and press together to seal. (It should look like a ravioli) Use fork tines or your fingers to crimp edges of the dough.
4. You can place the pies on a lightly greased baking sheet and bake at 400 degrees for about 30 minutes or until the crust is golden brown, or simply deep fry in 350 degrees oil.

Ingredients		Maines Product Code #	Amount	Ingredient Cost
Apricots, dried	Sugar Foods	907734	1 #	\$3.28
Water	N/A	N/A	4 c.	\$0.00
Sugar, granulated	Domino	380424	1/2 c.	\$0.12
Cinnamon, ground	Culinary Secrets	345206	1/2 tsp.	\$0.03
Clove, ground	Culinary Secrets	345215	1/4 tsp.	\$0.02
Flour, AP	Gold Medal	381254	2 1/2 c.	\$0.80
Salt	Cargill	340620	1/2 tsp.	\$0.02
Sugar, granulated	Domino	380424	2 Tlb.	\$0.03
Shortening, All purpose	Oasis	374105	3/4 c.	\$0.36
Water	N/A	N/A	6-7 Tlb.	\$0.00

Recipe Cost	\$4.66
Portion Cost	\$0.77

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$2.50	\$0.77	\$1.73	30.80%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$3.50	\$0.77	\$2.73	22.00%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$4.50	\$0.77	\$3.73	17.11%