

APPLE RECIPES

OVERNIGHT APPLE FRENCH TOAST

1 cup packed brown sugar
½ cup butter
2 tbsp. light corn syrup
2 large tart apples, peeled and sliced ¼ inch thick
3 eggs
1 cup milk
1 tsp. vanilla extract
9 slices day-old French bread, ¾ inch thick

For the Syrup:

1 cup applesauce
1 jar (10 ounces) apple jelly
½ tsp. ground cinnamon
1/8 tsp. ground cloves

In a small saucepan, cook brown sugar, butter and corn syrup until thickened, about 5-7 minutes. Pour into an ungreased 13x9 inch baking dish; arrange apples on top. In a bowl, beat eggs, milk and vanilla. Dip bread slices into the egg mixture for 1 minute; then place over apples. Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking. Bake uncovered at 350-degrees for 35 – 40 minutes. Combine syrup ingredients in a saucepan; cook and still until heated through. Serve with French Toast. Serves 9

APPLE RAISIN BREAD PUDDING

7 Slices raisin bread, left overnight to dry out, broken into roughly 1-inch pieces (about 5 to 6 cups)
4 tart apples, peeled, cored, coarsely chopped
¾ cup pecan halves, lightly toasted, coarsely chopped

4 large eggs
½ cup (1 stick) butter, melted, cooled
¾ cup sugar
1 teaspoon ground cinnamon
2 cups milk
1 teaspoon vanilla

Combine bread, apples, and pecans in lightly greased 13x9baking dish; then spread mixture evenly. Whisk eggs, butter, sugar, cinnamon, milk, and vanilla in large bowl until well blended; pour over bread mixture. Press down with spatula if necessary to soak bread. Set aside for 30 minutes to allow bread to absorb liquid. Bake the pudding in preheated 350-F oven for 45 minutes or until pudding is just set and golden brown on top. Serve warm with a drizzle of heavy cream or vanilla ice cream.

SEASONS ORIGINAL APPLE CAKE

1½ cups vegetable oil
2 cups sugar
2 teaspoons vanilla
3 eggs, beaten
3 cups thinly- sliced apples
3 cups flour
1 teaspoon salt
1 teaspoon baking powder
2 teaspoons Cinnamon
½ teaspoon nutmeg
1 cup walnuts, chopped

Pour oil into a large bowl. Stir in sugar, vanilla, eggs and apples. Set aside.

In a separate bowl, sift flour; add salt, baking powder and spices. Add this to the apple/oil mixture. Stir to incorporate. Now add the nuts and stir well. Pour into lightly greased 10" spring form pan. Bake at 350-degrees for 1 hour. Allow to cool then remove from pan. This cake serves 8

APPLES, ONIONS, YAMS WITH GRILLED PORK LOIN CHOPS

12 boneless pork loin chops
Olive Oil – to rub on chops
Salt, White Pepper
Granulated garlic
10 yams, peeled and cut into 1-inch cubes
4 red onions cut into 1-inch chunks
8 Gala or other red apples, cored and cut into chunks (not peeled)
1 1/3 cups olive oil
2 teaspoons black pepper
1 cup brown sugar
2 bunches green onions, cut into 4-inch pieces
4 teaspoons cornstarch
Prepared mustard
¼ cup either orange juice, apple juice or apple cider
Chopped parsley – for garnish

Preheat oven to 450-degrees. Preheat grill or start charcoal.

Rub chops with olive oil to coat. Sprinkle both sides with salt, white pepper and granulated garlic to taste. Place chops on grill to achieve grill marks on both sides, approximately 2 minutes per side. Remove chops from grill and set aside.

Place yams, onions, apples, olive oil, 2 teaspoons salt, black pepper, brown sugar, green onions and cornstarch in roasting pan. Toss well to coat evenly. Add about ¼ cup of either orange juice or apple juice or even better, apple cider. Then place the grilled chops on top of everything.

Place roasting pan in oven, lower heat to 425-degrees and roast for 30 minutes or until chops reach an internal temperature of 160-degrees on an instant read thermometer and the sweet potatoes are cooked through. Now, remove the pan and brush the tops of the chops with a little mustard. Return to the oven for 2 – 3 minutes. Remove again and plate, placing a small pile of the vegetables in the

middle of the plate and top with a chop, sprinkle with chopped parsley, for garnish, if desired. Serves 12

APPLE CREAM PIE

4 cups thinly sliced peeled tart apples
2 tbsp. sugar
2 tbsp. lemon juice
¼ cup butter – unsalted
1 pkg. (8 oz.) cream cheese, softened
1½ cups cold milk - *divided*
1 pkg. (3.4 oz.) Instant vanilla pudding mix
1 tsp. grated lemon peel
1 pastry shell (9 inches) baked
¼ cup apricot preserves or strawberry jelly, melted

In a large skillet, sauté apples, sugar and lemon juice in butter until apples are tender. Cool. In a mixing bowl, beat the cream cheese until smooth, gradually beat in 1 cup milk, dry pudding mix and lemon peel. Add remaining milk; beat until thickened. Spread into pastry sheet. Arrange apples over filling. Brush with preserves. Refrigerate 1 hour before serving. Brush with additional preserves, if desired. Serves 6-8

APPLE-NUT TOSSED SALAD

3 tbsp. olive oil
1 tsp. Dijon mustard
¾ tsp. sugar
Salt and pepper – to taste
½ cup chopped apple
1 tbsp. chopped green onion
3 cups torn Bibb lettuce
1 – 2 tbsp. chopped walnuts
1 – 2 tbsp. crumbled blue cheese

In a bowl, combine oil, mustard, sugar, salt and pepper. Add apple and onion; toss to coat. Add lettuce, walnuts and blue-cheese; toss gently. Serve immediately. Serves 4

APPLE-SWEET POTATO BAKE

3 cups sliced peeled cooked sweet potatoes
3 cups sliced peeled tart apples
 $\frac{3}{4}$ cup packed brown sugar
 $\frac{3}{4}$ tsp. ground nutmeg
 $\frac{1}{4}$ tsp. ground allspice
 $\frac{1}{4}$ tsp. salt
Dash freshly ground black pepper
3 tbsp. butter

In a greased $1\frac{1}{2}$ qt. baking dish, layer half of the sweet potatoes and apples. Combine brown sugar, nutmeg, allspice, salt and pepper; sprinkle half over apples. Now dot with half the butter; repeat layers. Cover and bake at 350-degrees for 15 minutes. Baste with pan juices. Bake uncovered, 15 minutes longer or until the apples are tender. Serves 8

CARAMEL-APPLE UPSIDE DOWN CORNMEAL CAKE

6 tbsp. butter
4 medium apples, peeled, cored and sliced
 $\frac{1}{2}$ cup packed brown sugar
2 tbsp. milk
 $\frac{1}{2}$ cup chopped pecans
 $\frac{1}{3}$ cup chopped cranberries
 $\frac{3}{4}$ cup AP flour
2 tbsp. granulated sugar
1 $\frac{1}{2}$ tsp. baking powder
 $\frac{1}{4}$ tsp. salt
 $\frac{3}{4}$ cup cornmeal
1 cup hot water
 $\frac{1}{4}$ cup butter, melted
2 eggs, highly beaten

1 ½ tsp. vanilla

Preheat oven to 350-degrees. In a 10-inch oven skillet melt 2 tbsp. butter over medium heat. Add apples; cook and stir 5 minutes or until tender. Remove from skillet. In same skillet, combine remaining butter and brown sugar. Cook and stir over medium heat until butter melts. Bring to boiling. Remove from heat. Stir in milk. Sprinkle with pecans and cranberries. Arrange apple slices on top.

In a bowl combine flour, sugar, baking powder, and salt. In another medium bowl combine cornmeal, water and ¼ cup melted butter. Stir in eggs and vanilla. Stir in flour mixture; pour over apples. Bake 30 minutes or until toothpick inserted near center comes out clean. Cool in pan 10 minutes. Invert cake onto platter and serve warm. Serves 8

APPLES WITH PORK CHOPS

4 ½ inch thick loin or center-cut pork chops (about 6 oz. each)

2 tbsp. olive oil

1 tbsp. finely chopped fresh thyme or 1 tsp. dried thyme

¼ tsp. salt and ¼ tsp. black pepper

1 large Granny Smith apple

1 tbsp. butter or margarine

1 tsp. cornstarch

½ cup apple juice

1/3 cup half and half

Trim and discard any excess fat from chops. In a shallow glass dish, combine oil, thyme, salt, and pepper. Place the chops in the dish and brush the oil mixture on both sides. Let the chops stand at room temperature for 15 minutes to marinate. Meanwhile, quarter and core unpeeled apple and slice it thinly.

In a large skillet, cook the chops over moderately high heat until they are browned on one side, about 3 minutes. Turn the chops over and continue cooking until the juices run clear, about 3 more minutes. Transfer the chops to a warm serving platter. Cover and keep warm.

Reduce the heat to moderate. Add butter to the skillet. Add the apple slices and cook until they are golden, turning once, about 2 minutes. Using a slotted spoon, transfer the apple slice to the serving platter, cover and keep warm.

In a cup or small bowl, mix cornstarch, apple juice and half and half until smooth. Stir the mixture into the remaining drippings in the skillet and bring to a boil; continue cooking the sauce, stirring constantly, until it thickens slightly, 2 to 3 minutes. Pour the sauce over the pork chops and serve. Serves 4

APPLE RINGS AND CHICKEN

¼ cup AP flour

¼ tsp. each salt and ground black pepper

4 large boneless, skinless chicken breast halves

2 tbsp. butter or margarine, *divided*

2 Granny Smith apples, unpeeled, cored and cut into ¼ -inch rings

1 tbsp. vegetable oil

½ cup reduced sodium chicken broth

¼ cup half and half

½ tsp. dried thyme leaves, crumbled

½ cup apple juice

1 tsp. cornstarch

On a sheet of wax or parchment paper, combine flour, salt, and pepper. Dip chicken breasts into the flour until well coated, shaking off the excess.

In a large skillet, heat 1 tbsp. butter over moderate heat. Add apple rings and cook for 3 minutes, turning once, until slightly softened. Using a slotted spoon, transfer the apples to a bowl and keep them warm. In the same skillet, heat 1 more tbsp. of butter and 1 tbsp. oil over moderate heat. Add the chicken breasts, cook until golden brown on both sides, 2 to 3 minutes on each side. Using a slotted spoon transfer the chicken to a warm serving platter.

Add the chicken broth, half-and-half, and thyme to the skillet. Bring the mixture to a boil. In a cup, combine apple juice and cornstarch. Stir the cornstarch mixture into the broth mixture. Return the sauce to a boil, stirring constantly. Cook until thickened and bubbly, about 1 minute. Pour the sauce over the

chicken and top with the apple rings. Serving suggestions – serve a dish of steamed new potatoes with butter and chopped parsley alongside this dish.
Serves 4

POT OF GOLD BAKED APPLES

6 large Golden Delicious apples
1 3-oz. package cream cheese, softened
¼ cup peach preserves
½ tsp. ground cinnamon
¼ tsp. ground ginger
¼ tsp. ground nutmeg
¼ tsp. almond extract
1/8 tsp. salt
¾ cup crushed gingersnap cookies
¼ cup butter, melted

Preheat the oven to 350-degrees. Using an apple corer or sharp knife, remove the cores from apples. Peel a 1-inch strip from the top of each apple. Place apples in a 3-quart rectangular baking dish. Set aside.

In a medium bowl beat cream cheese with an electric mixer on medium to high speed for 30 seconds. Stir in preserves, cinnamon, ginger, nutmeg, almond extract and salt. Spoon this into apple centers. In a small bowl combine crushed gingersnaps and butter. Spoon this crumb mixture onto each apple. Cover the baking dish with foil; bake 20 minutes. Uncover and bake 15 to 20 minutes more or until apples are tender. Serve warm. Serves 6

APPLE TART WITH HAZELNUTS AND BLUE CHEESE

½ of a 15 oz. packaged rolled refrigerated unbaked pie crust – 1 crust
½ cup packed brown sugar
¼ cup AP flour
2 tbsp. butter, softened
6 medium tart apples, peeled and sliced (6 cups)

2 tbsp. butter – not softened
½ cup chopped hazelnuts
½ cup soft breadcrumbs (1 slice)
2 oz. blue-cheese-cubed
2 tbsp. butter melted

Preheat oven to 450-degrees. Unroll pie crust, let stand as per package directions. On a lightly floured surface, roll pie crust to a 12-inch circle. Transfer to an 11-inch tart pan with removable sides; press pastry into fluted sides; trim even with top of pan. Prick pastry bottom and sides with a fork then line pastry with a double thickness of foil. Bake for 8 minutes. Remove foil. Bake 5 to 6 more minutes or until lightly browned. Cool on wire rack.

Reduce oven temperature to 400-degrees. In a small mixing bowl combine brown sugar and flour; stir in 2 tbsp. softened butter with a fork until mixture resembles coarse crumbs, set aside. In a large skillet cook apples in 2 tbsp. hot butter over medium heat about 7 minutes or just until tender, stirring gently occasionally. Spoon the cooked apples in baked crust. Sprinkle with brown sugar mixture.

Bake uncovered, for 15 minutes. Meanwhile, in a small bowl combine hazelnuts, bread crumbs, blue cheese, and melted butter; sprinkle evenly over tart. Return to oven and bake 10 minutes more or until top is lightly browned. Cool tart in pan on wire rack for 15 minutes. Remove sides of pan; slide tart onto serving platter, serve warm. Serves 8 to 10

CHUTNEY-STYLE APPLE COBBLER

1 lemon
3 lb. cooking apples, cored and thinly sliced
1 ¼ cups packed dark brown sugar
3 tbsp. cornstarch
½ cup chopped dried apricots
¼ cup dried cranberries
1 small jalapeno, seeded and finely chopped
1 tsp. pumpkin pie spice
2 cups AP flour

¼ cup granulated sugar
1 tbsp. baking powder
½ cup butter
1¼ cups buttermilk
Vanilla yogurt for topping

Preheat oven to 400-degrees. Shred 1 tsp. peel from lemon; set aside. In bowl squeeze 2 tbsp. juice from lemon. Add apples; toss to coat.

In 4 – 6 quart Dutch oven stir together brown sugar and cornstarch. Stir in 2/3 cup water, apricots, cranberries, jalapeno, and pie spice. Cook and stir over medium heat until boiling – then cook and stir 1 minute more. Remove from heat; stir in apple mixture and then spoon this evenly into a 3-quart rectangular baking dish.

In a large bowl combine flour, granulated sugar, baking powder, 1 tsp. salt and lemon peel. Cut in butter until pieces are pea size. Stir in buttermilk just until combined. Drop mixture into 12 mounds on top of fruit. Bake 25 to 30 minutes or until top is golden and filling is bubbly. Cool on rack 30 minutes, serve warm with yogurt. Serves 12

APPLE-GRAPE SALAD

2 stalks celery
1 large Granny Smith apple
1 cup red seedless grapes
¼ cup dried apricots
2 tbsp. sliced almonds
½ cup mayonnaise
2 tbsp. Apple Juice or Apple cider
Salt and ground white pepper to taste
Lettuce leaves

Cut celery stalks into ¼-inch slices. Core apples and cut it into ¾ –inch cubes. Cut grapes in half; cut apricots into quarters. Place almonds in a small skillet; toast the over moderate heat, stirring frequently, 2 to 3 minutes.

In a medium-size bowl, combine the celery slices, apple cubes, grapes and apricots. Stir in mayonnaise and apple juice until well mixed. Season the salad with salt and pepper. Cover and refrigerate until ready to serve. To serve, line a serving dish with lettuce leaves. Spoon the apple mixture into the center and sprinkle the salad with the toasted almonds. Serve immediately. Serves 4

STEAK WITH APPLES AND BLUE CHEESE

1 small sweet onion cut into thin wedges
1 tbsp. butter
2 tbsp. vegetable oil
4 small or 3 medium cooking apples, cored and cut into thin wedges (about 4 cups)
4 Beef tenderloin steaks, cut 1-inch thick
Salt and freshly ground black pepper
1 oz. Roquefort or blue cheese, crumbled

In large skillet cook onion in hot butter and 1 tbsp. of oil over medium heat for 5 minutes. Reduce heat; add apples and cook, covered for 3 minutes. Remove from skillet to a serving dish; cover to keep warm (apples will continue to soften as they stand).

Season the steaks with salt and pepper. Add remaining oil to same skillet and heat over medium heat. Add steaks and cook for 10 to 13 minutes for medium-rare (145-degrees) to medium done (160-degrees) turning once; top steaks with cheese during the last 1 minute of cooking. Serve steaks with apple mixture. Serves 4

SAUERKRAUT APPLE SALAD

1 Can (27 oz.) sauerkraut, rinsed and drained
1 medium tart apple, peeled and chopped
1 small onion, chopped

¾ cup chopped dill pickle
3 tbsp. lemon juice
1 tbsp. sugar
1 tbsp. dried basil
1 tbsp. dill weed
1 tbsp. dried parsley leaves
1 tsp. salt
¼ cup vegetable oil

In a bowl, combine the first 10 ingredients. Drizzle with oil; toss to coat. Cover and refrigerate for at 2 hours before serving. Serves 8

TAFFY APPLE DIP

1 package (8 oz.) cream cheese, softened
¾ cup packed brown sugar
1 tbsp. vanilla extract
½ cup chopped peanuts
6 medium apples cut into wedges

In a small mixing bowl, beat cream cheese, brown sugar and vanilla until smooth. Spread on a small serving platter; sprinkle with the peanuts. Serve with apple wedges. Serves 6

APPLE-HONEY TEA CAKES

1 tbsp. lemon juice
4 tbsp. demerara sugar
2 tbsp. butter
3 green apples, peeled and sliced

For the cake:
6 oz. butter
2/3 cup sugar
2 tbsp. honey

1 tsp. vanilla extract
3 eggs
1½ cups plain (AP) flour, sifted.
1 tsp. baking powder

Place lemon juice, sugar and butter in a frypan over high heat. Stir until mixture turns into a syrup consistency. Add apples to pan, a few at a time, and cook for 1 minute on each side or until they are lightly browned, then set aside.

To make cake – place butter, sugar and honey in a bowl and beat until light and creamy. Add vanilla and eggs, one at a time, and beat well. Stir together flour and baking powder and fold into butter mixture.

Layer the apple slices onto the bases of 8 well-greased or parchment lined small rectangular 4 x 2 ¼ inch cake tins. Top apple with cake mixture until tins are three-quarters full. Bake at 315-degrees for 25 minutes or until cakes are cooked when tested with a skewer then invert cakes onto serving plates, and serve warm with cream and a pot of hot tea. Makes 8 cakes

PORK STEAKS WITH APPLES AND MUSTARD MASHED POTATOES

4 medium baking potatoes peeled and diced
1 large green apple peeled, cored and quartered
2 handfuls sage leaves, chopped
2 tbsp. extra virgin olive oil
1 tbsp. lemon juice
1 tbsp. honey
4 pork steaks, 7 oz. each
2 tbsp. butter
2 tbsp. milk
1 tbsp. Dijon mustard
Salt and pepper to taste

Cook the potatoes in a saucepan of lightly salted boiling water for 10 minutes or until tender.

Cut the apple quarters into thick wedges. Mix the sage with the oil, lemon juice, and honey and season to taste with salt and pepper. Mix half the flavored oil with the apple wedges. Brush the rest over the pork steaks

Grill the steaks for 3-4 minutes on each side, until browned and cooked through. Set aside and keep warm.

Drain the potatoes, mash and beat in 1½ tbsp. of the butter, the milk, and the mustard and season to taste with salt and pepper. Keep warm.

Melt the remaining butter in a frying pan and quickly sauté the apple wedges for 2-3 minutes, or until golden and softened. Serve the pork with the mustard mashed potatoes, apples and any pork juices. Serve 4

APPLE CRISP

For the filling:

3 tbsp. flour

1 tsp. grated lemon peel

½ cup sugar

6 large or 8 medium Granny Smith apples

For the topping:

1 cup rolled oats (not instant)

1/3 cup brown sugar

¼ cup flour

2 tsp. cinnamon

3 tbsp. butter or margarine, melted

Preheat the oven to 375-degrees. Combine flour, lemon peel and sugar and mix well. Peel, core and slice apples. Fold apples into flour, sugar and lemon peel mixture. Pour into greased 9 x 13 inch glass pan.

Combine oats, brown sugar, flour and cinnamon; mix well. Add melted butter/margarine and mix well. Sprinkle over apple mixture. Bake for 40 to 50

minutes until bubbly and top is light brown. Serve warm with a scoop of ice cream. Serves 6 to 8 depending on how large a serving size is.

MINI APPLE PIES

¼ cup sugar

2 Tbsp. flour

½ tsp. ground nutmeg

1 tsp. cinnamon

1/8 tsp. salt

2 peeled and diced (small dice) apples

1 box refrigerated 9-inch piecrusts

1 beaten egg for egg wash

Extra sugar to coat tops of pies

Preheat oven to 350-degrees.

In a large bowl, combine the sugar, flour, nutmeg, cinnamon, salt and diced apples and toss to coat all the apples. Line two baking sheets with parchment paper.

Unroll the piecrusts onto a floured surface. Cut out 3-inch rounds. Reroll scraps and cut out more rounds, you should have 18 to 20 rounds. Lightly brush each with beaten egg. Place a large spoonful of apple mixture in center of half of the rounds. Cut a small vent in center of remaining rounds. Cover filling with vented rounds, sealing edges with a fork or your fingers. Brush tops with more egg wash; sprinkle with sugar. Bake pies on baking sheets until golden, about 20 minutes. Remove from oven and serve warm or cool to room temperature and serve.

NOTE: You can, if you want, insert a Popsicle style (flat) stick when assembling the pies prior to baking to make Pie Pops. Just lay the stick on the bottom crust, making sure that the stick is at least half-way up the crust. Then follow the rest of the directions. Be sure to crimp the crust tightly around the edges of the stick.

MINI APPLE-ROQUEFORT-WALNUT TARTS

3½ ounces Roquefort or Blue Cheese, at room temperature

4 teaspoons heavy (whipping) cream

½ cup finely chopped green apple, unpeeled

¼ cup (about 1 ounce) finely chopped walnuts

30 (two – 2.1 ounce packages) frozen pre-baked mini Phyllo dough shells

30 walnut halves (for garnish)

In a food processor or using a large bowl with a fork, mix the cheese and cream until light and fluffy. Add the apple and chopped walnuts and mix until combined. (May cover and refrigerate for up to 1 day).

Divide the cheese mixture evenly among the Phyllo dough shells. If desired, top each with a walnut half. May cover and refrigerate for up to several hours; bring to room temperature prior to serving. Makes 30