



Karen Tatarka <ktatarka@westonct.gov>

[EXTERNAL] Apple Crisps with Dried Cherries and Ginger Recipe

1 message

Robin Spath [REDACTED]
 To: Tatarka Karen <ktatarka@westonct.gov>

Thu, Sep 23, 2021 at 9:23 AM

Hi Karen - I will be there today! Bringing this apple crisp to share. A family favorite. Robin



Apple Crisps with Dried Cherries and Ginger

epicurious.com

MAKES: 12 servings

If you don't have individual soufflé dishes, this can be prepared in a 13 x 9-inch glass baking dish, in which case the crisp will need to bake for about 55 minutes.

INGREDIENTS

1 1/4 cups old-fashioned or quick oats
 1 cup plus 2 tablespoons (packed) dark brown sugar
 3/4 cup all purpose flour
 1/2 teaspoon ground cinnamon
 1/4 teaspoon salt
 3/4 cup (1 1/2 sticks) unsalted butter, room temperature
 3/4 cup almonds, lightly toasted (I use pecans), chopped
 1/2 cup chopped crystallized ginger
 4 pounds Granny Smith or Pippin apples, peeled, cored, sliced
 1 1/2 cups dried tart cherries
 1/2 cup sugar
 1 tablespoon fresh lemon juice
 1 tablespoon all purpose flour
 3/4 teaspoon ground cinnamon
 Vanilla ice cream

DIRECTIONS

1. Mix oats, brown sugar, flour, cinnamon and salt in large bowl. Add butter and rub in until coarse crumbs form. Mix in almonds and ginger. (Topping can be prepared 1 day ahead. Cover and refrigerate.)

2. Preheat oven to 375°F. Butter twelve 1 1/4-cup soufflé dishes. Combine apples, cherries,

sugar, lemon juice, flour and ground cinnamon in large bowl. Mix to blend well. Divide filling among prepared dishes.

3. Sprinkle topping over apples. Bake until topping is golden brown, about 40 minutes. Serve warm with ice cream.

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Apple Skillet Cake With Salted Caramel Frosting

By Erin Jeanne McDowell

YIELD 10 to 12 servings

TIME 1 hour, plus cooling

This buttery cake is filled with soft, caramel-infused apples and topped with an easy caramel frosting. It's better to err on the side of underbaking the cake slightly, since it makes for a gooier end result.

INGREDIENTS

FOR THE CARAMEL APPLES:

- 4 tablespoons/55 grams unsalted butter**
- 2 large baking apples (about 12 ounces/340 grams), such as Honeycrisp, Gala, Granny Smith or Braeburn, peeled, cored and diced into 1/2-inch pieces**
- 1/2 cup/110 grams dark brown sugar**
- 1/4 teaspoon fine sea salt**

FOR THE CAKE:

- 1/2 cup/115 grams unsalted butter (1 stick), at room temperature, plus more for the pan**
- 1 1/3 cup/290 grams dark brown sugar**
- 3 large eggs**
- 1 1/2 teaspoons vanilla extract**

PREPARATION

Step 1

Make the apples: In a 10-inch sauté pan, melt the butter over medium heat. Add the apples, brown sugar and salt, and cook, stirring occasionally, until the sugar dissolves and the apples soften slightly, 4 to 5 minutes. Let cool to room temperature.

Step 2

Heat the oven to 350 degrees. Grease a 10-inch oven-proof skillet with butter.

Step 3

Make the cake: In the bowl of an electric mixer fitted with the paddle attachment, cream the butter and brown sugar until light and fluffy, 4 to 5 minutes. Add the eggs one at a time, beating well after each addition, and mix to combine. Scrape the bowl well, then beat in the vanilla.

Step 4

In a medium bowl, whisk the flour, baking powder, salt, cinnamon and nutmeg to combine. Add the flour mixture to the mixer and mix just until incorporated. Scrape the bowl well.

Step 5

With a rubber spatula, gently fold the apple mixture (including all of the caramel-like liquid in the pan) into the batter. Mix just until

1 2/3 cup/215 grams all-purpose flour
3/4 teaspoon baking powder
1/2 teaspoon fine sea salt
1/2 teaspoon ground cinnamon
1/4 teaspoon freshly grated nutmeg

FOR THE CARAMEL FROSTING:

3/4 cup/170 grams unsalted butter (1 1/2 sticks), at room temperature
3 cups/370 grams confectioners' sugar, sifted
7 ounces/205 grams unwrapped soft caramel candies
2 tablespoons heavy cream
1 1/2 teaspoons vanilla extract
Flaky sea salt, as needed, for finishing

incorporated.

Step 6

Pour the batter into the prepared skillet and spread into an even layer. Bake until the surface is evenly golden brown and appears set – a toothpick inserted into the center should have a few moist crumbs clinging to it, 30 to 35 minutes. Let cool completely.

Step 7

Make the frosting: In the bowl of an electric mixer fitted with the paddle attachment, cream the butter and confectioners' sugar until light and fluffy, 4 to 5 minutes.

Step 8

Place the caramels in a microwave-safe container. Microwave in 20-second bursts, stirring, until the caramel is warm and fluid. (This mixture will cool quickly, so be sure to do it just before you mix the frosting.) Add the warm (not hot) caramel mixture and mix on medium speed until incorporated. Scrape the bowl well.

Step 9

Add the cream and vanilla and mix to combine. The frosting should be smooth and very soft. Scoop the frosting onto the cooled cake, and spread into an even layer. Garnish with flaky salt just before serving.

Tip

The cake can be made up to 2 days ahead. Leftovers can be stored at room temperature for up to 5 days.

PRIVATE NOTES

Leave a Private Note on this recipe and see it here.

Cape Cod Chopped Salad

by Ina Garten



Ingredients:

- 8 ounces thick-cut bacon, such as Niman Ranch
- 8 ounces baby arugula
- 1 large Granny Smith apple, peeled and diced
- 1/2 cup toasted walnut halves, coarsely chopped (see note)
- 1/2 cup dried cranberries
- 6 ounces blue cheese, such as Roquefort, crumbled

For the dressing:

- 3 tablespoons good apple cider vinegar
- 1 teaspoon grated orange zest
- 2 tablespoons freshly squeezed orange juice
- 2 1/2 teaspoons Dijon mustard
- 2 tablespoons pure maple syrup
- Kosher salt
- 1/2 teaspoon freshly ground black pepper
- 2/3 cup good olive oil

Directions: Preheat the oven to 400 degrees F.

Place a baking rack on a sheet pan and lay the bacon slices on the rack. Roast the bacon for about 20 minutes, until nicely browned. Allow to cool.

In a large bowl, toss together the arugula, apple, walnuts, cranberries, and blue cheese.

For the dressing, whisk together the vinegar, orange zest, orange juice, mustard, maple syrup, 1 1/2 teaspoons salt, and the pepper in a bowl. Slowly whisk in the olive oil.

Chop the bacon in large pieces and add it to the salad. Toss the salad with just enough dressing to moisten. Sprinkle with 1/2 teaspoon salt and toss well. Serve immediately.

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<https://www.foodnetwork.com/recipes/ina-garten/cape-cod-chopped-salad-recipe-1949107>

Taste of Home



Slow-Cooker Pork and Apple Curry

TOTAL TIME: Prep: 15 min. Cook: 5-1/2 hours

YIELD: 8 servings.

Here's a gentle curry dish that's sure to please American palates. For fun, try varying the garnish—add a few chopped peanuts or a little chutney. —Nancy Reck, Mill Valley, California

Ingredients

2 pounds boneless pork loin roast, cut into 1-inch cubes

1 medium apple, peeled and chopped

1 small onion, chopped

1/2 cup orange juice

1 tablespoon curry powder

1 teaspoon chicken bouillon granules

1 garlic clove, minced

1/2 teaspoon salt

1/2 teaspoon ground ginger

1/4 teaspoon ground cinnamon

2 tablespoons cornstarch

2 tablespoons cold water

Hot cooked rice, optional

1/4 cup raisins

1/4 cup sweetened shredded coconut, toasted

Directions

1. In a 3-qt. slow cooker, combine the first 10 ingredients. Cover and cook on low for 5-6 hours or until meat is tender.
2. Increase heat to high. In a small bowl, combine cornstarch and water until smooth; stir into slow cooker. Cover and cook for 30 minutes or until thickened, stirring once.
3. Serve with rice if desired. Sprinkle with raisins and coconut.

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Apple-Cheddar-Squash Soup



Recipe courtesy of Food Network Kitchen

From: Food Network Magazine



Level: Easy

Total: 40 min

Prep: 28 min

Cook: 12 min

Yield: 4 servings

Ingredients:

- 5 tablespoons unsalted butter
- 1 medium onion, thinly sliced
- 2 medium apples, thinly sliced
- 1 large white potato, diced
- 1 1/2 cups chopped peeled butternut squash, fresh or frozen
- Kosher salt and freshly ground pepper
- 1/2 teaspoon dried sage
- 2 tablespoons all-purpose flour
- 1/3 cup apple cider
- 4 cups low-sodium chicken broth
- 1 cup milk
- 2 ounces thinly sliced prosciutto, torn into bite-size pieces
- 2 cups grated sharp cheddar cheese, plus more for garnish
- Chopped chives, for garnish (optional)
- Crusty bread, for serving (optional)

Directions:

1 Melt 4 tablespoons butter in a large pot over medium-low heat and add the onion, apples, potato and squash. Season with salt and pepper and cook until the onion is soft, about 8 minutes. Stir in the sage and flour. Add the cider and cook over high heat, stirring, until thickened. Add the broth and milk, cover and bring to a boil; reduce to a simmer and cook, stirring, until the potato is soft, 8 to 10 minutes.

2 Meanwhile, heat the remaining 1 tablespoon butter in a large skillet over medium-high heat. Add the prosciutto and cook until crisp, turning occasionally, about 2 minutes. Drain on paper towels.

3 Add the cheese to the soup and stir over medium-low heat until melted. Puree in a blender in batches until smooth; season with salt and pepper. Garnish with the prosciutto, more cheese and chives, if using. Serve with bread, if desired.



Photograph by Antonis Achilleos

When blending hot liquid, first let it cool for five minutes or so, then transfer it to a blender, filling only halfway. Put the lid on, leaving one corner open. Cover the lid with a kitchen towel to catch splatters, and pulse until smooth.

Courtesy of Food Network Magazine

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Summer Produce

PASTA WITH YELLOW TOMATOES, PEPPERS, AND CORN

Tomato sauce in almost any form freezes very well, so I make several batches to enjoy later in the year, when the snow is on the ground and the taste of good tomatoes is just a teasing memory.

If you do want to freeze this, make it up to the point of adding the corn and prosciutto. Then toss the prosciutto in the butter as directed, but do not cook the corn. Put it in the mixture raw; it will cook when the sauce is rewarmed later.

- 4 medium to large onions
- 2 large garlic cloves
- 3 large sweet golden yellow peppers, roasted (see page 121), peeled, and seeded
- 1 large light yellow pepper, roasted, peeled, and seeded
- 2 tablespoons olive oil
- 3¼ pounds yellow tomatoes, peeled and seeded
- 1 teaspoon salt
- ¼ teaspoon black pepper
- 32 fresh tarragon leaves, finely chopped (about 1½ tablespoons)
- 2 tablespoons finely chopped fresh parsley
- 1 pound large pasta tubes (rigatoni)
- 3 tablespoons unsalted butter
- 4 ounces prosciutto, diced
- Kernels cut from 4 ears of corn
- Freshly grated Parmesan cheese

Roast the unpeeled onions and garlic at 425 degrees until soft to the touch. The onions will take from 1 to 1¼ hours, and the garlic cloves will take about 25 minutes. Meanwhile, give the roasted peppers a whirl in a food processor and set aside.

Peel the onions and garlic and purée them together. Heat the olive oil in a large skillet and add the onion-garlic purée. Stir to mix and add the tomatoes. Simmer them for about 25 minutes, or until they fall apart. When this is simmering briskly, add the salt, black pepper, and tarragon. Add the parsley in the last 10 minutes and stir in the puréed peppers.

Put a large pot of salted water on to boil. When it is boiling rapidly, put in the rigatoni and cook for 10 minutes. Test for tenderness. This is not good too al dente.

Note: I make this every summer with farm fresh produce. It's a bit labor-intensive but tastes delicious & makes a big batch, which freezes well. Instead of sautéing the corn & prosciutto

While the pasta is cooking, melt 2 tablespoons butter in a medium skillet and add the diced prosciutto. Sauté a minute or two to heat through and then add the corn. Cook the corn until just done. This will be only a few minutes. Add prosciutto and corn to the heated tomato mixture. Mix well.

Drain the pasta and toss with the remaining 1 tablespoon of butter. Put in individual warmed bowls and top with the sauce. Sprinkle with grated Parmesan cheese.

Serves 6

Bonus Recipe BIBB LETTUCE AND CHEESE SALAD

I don't know about your location, but for some reason, all the bibb lettuce we get around here is loaded with sand. If you have the same problem, be sure to wash it carefully. Nothing ruins a salad quicker than grit.

My method of washing is to separate the leaves in running water and then put them in a large bowl of water to soak. I then lift the lettuce out and change the water.

- ¾ teaspoon salt
- ¼ teaspoon black pepper
- 1 generous teaspoon grainy mustard
- 2 tablespoons fresh lemon juice
- 2 tablespoons mild olive oil
- 4 tablespoons safflower oil
- 3 medium to large heads bibb lettuce, leaves separated, carefully washed and dried
- ¾ pound St. Albry or other soft cheese

Put the salt, pepper, and mustard in a small bowl and mix in the lemon juice. Whisk in the oils. If you do this in advance, do not refrigerate.

To serve, arrange lettuce leaves on individual plates with a slice of cheese in the middle. Spoon some of the vinaigrette over all.

Serves 6

in butter, I throw the corn into the nearly finished sauce to cook for 5 minutes and crisp the whole prosciutto slices in a 400° oven for about 5 mins. I then crumbled the crispy prosciutto over the finished pasta dish served on a platter or large pasta bowl.