



COOKING WITH JAN ~ September 25, 2019

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Recipes at Coborns & kokk.com ~ IT'S ALL ABOUT THE APPLE ORCHARD

APPLE PIE BARS

<u>CRUST</u>	4 STICKS BUTTER (UNSALTED), ROOM TEMPERATURE 1/2 CUP LIGHT BROWN SUGAR 4 CUPS FLOUR 1/2 CUP CHOPPED WALNUTS	3/4 CUP WHITE SUGAR 2 TSP VANILLA EXTRACT 1 1/2 TSPS KOSHER SALT 1 TSP CINNAMON
<u>FILLING</u>	1 1/2 LBS GRANNY SMITH APPLES, PEELED, CORED, QUARTERED & SLICED 1/8" THICK 1 1/2 LBS RED APPLES, PEELED, CORED, QUARTERED & SLICED 1/8" THICK 2 TBLS FRESH LEMON JUICE 1 TSP CINNAMON 4 TBLS BUTTER (UNSALTED)	1/4 CUP WHITE SUGAR 1/8 TSP NUTMEG

PREHEAT OVEN TO 375 DEGREES. FOR CRUST, MIX BUTTER, SUGARS & VANILLA WITH MIXER UNTIL LIGHT & CREAMY. SLOWLY ADD FLOUR & SALT TO MIXTURE & BEAT UNTIL WILL COMBINED. SCATTER 2/3 OF THE DOUGH IN CLUMPS IN A 9X13" BAKING PAN & PRESS LIGHTLY (WITH FLOURED HANDS) ONTO THE BOTTOM AND UP SIDES OF THE PAN. REFRIGERATE FOR 20 MINUTES, BAKE FOR 18-20 MINUTES OR UNTIL CRUST IS GOLDEN BROWN; SET ASIDE. REDUCE OVEN TEMPERATURE TO 350 DEGREES. TO MAKE FILLING, MIX THE SLICED APPLES & THE LEMON JUICE IN A LARGE MIXING BOWL. ADD SUGAR, CINNAMON & NUTMEG AND CONTINUE TO MIX UNTIL WELL COMBINED. MELT BUTTER IN LARGE POT; ADD THE APPLES & SIMMER OVER MEDIUM-LOW HEAT, STIRRING OFTEN, FOR 12-15 MINUTES OR UNTIL THE APPLES ARE TENDER & LIQUID HAS MOSTLY EVAPORATED. SPREAD APPLES EVENLY OVER THE CRUST, LEAVING A 1/2" BORDER. PINCH MEDIUM SIZE PIECES OF THE REMAINING DOUGH WITH FINGERS & DROP EVENLY ON TOP OF THE APPLES. IT WILL NOT COVER ALL THE APPLES. BAKE 25-30 MINUTES OR UNTIL THE TOPPING IS BROWNEED. COOL COMPLETELY, THEN CUT INTO BARS. MAKES 12 LARGE BARS OR 24 SMALLER.

APPLE CIDER & SAUTEED APPLE BASMATI RICE

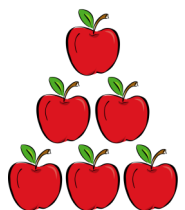
1 TBLS OLIVE OIL	1/2 LG SWEET ONION, FINELY DICED
2 RED APPLES, DICED	1 1/2 CUPS BASMATI RICE
2 TBLS FRESH THYME LEAVES	2 1/2 CUPS CHICKEN BROTH
1/2 CUP APPLE JUICE	2 TBLS UNSALTED BUTTER
1 TBLS APPLE CIDER VINEGAR	KOSHER SALT

HEAT A DUTCH OVEN OVER LOW HEAT & ADD THE OIL. ADD THE ONIONS & SWEAT THEM UNTIL THEY ARE TRANSLUCENT, 8 TO 10 MINUTES. INCREASE HEAT TO MEDIUM, ADD THE APPLES, TOSSING WELL & COOK UNTIL THEY START TO BROWN. ADD THE RICE & THYME LEAVES; COOK FOR 1-2 MINUTES, THEN ADD THE CHICKEN BROTH, APPLE JUICE, BUTTER, VINEGAR & A COUPLE DASHES OF KOSHER SALT. BRING TO A SIMMER; COVER, REDUCE HEAT TO LOW & COOK UNTIL RICE IS TENDER, ABOUT 20 MINUTES. FLUFF WITH A FORK & ADD ADDITIONAL SALT IF NEEDED. MAKES 4 SERVINGS!

CREAMY APPLE-CINNAMON QUESADILLA

1 TBLS WHITE SUGAR	1/2 TSP CINNAMON
1/2 CUP CREAM CHEESE	1 TBLS BROWN SUGAR
2—8" WHOLE WHEAT TORTILLAS	1/2 CUP APPLE SLICES (1/4")

IN SMALL BOWL, MIX SUGAR & 1/4 TSP CINNAMON; SET ASIDE. IN ANOTHER SMALL BOWL, MIX CREAM CHEESE, BROWN SUGAR & 1/4 TSP CINNAMON UNTIL BLENDED. SPREAD THE CREAM CHEESE MIXTURE OVER EACH TORTILLA; PLACE APPLE SLICES ON TOP OF 1 TORTILLA & TOP WITH REMAINING TORTILLA, CHEESE SIDE DOWN. SPRAY BOTH SIDES OF THE QUESADILLA WITH COOKING SPRAY; SPRINKLE WITH THE CINNAMON SUGAR MIXTURE. HEAT NON-STICK SKILLET TO MEDIUM HIGH HEAT. COOK QUESADILLA IN SKILLET 2-3 MINUTES OR UNTIL BOTTOM IS BROWN & CRISP; TURN QUESADILLA. COOK 2-3 MINUTES LONGER OR UNTIL BOTTOM IS BROWN & CRISP. REMOVE FROM SKILLET TO CUTTING BOARD; LET STAND 2-3 MINUTES, THEN CUT INTO WEDGES. DELICIOUS SNACK!



APPLE CHIPS WITH SALTED CARAMEL YOGURT DIP

4 GRANNY SMITH APPLES	4 TBLS CARAMEL TOPPING
1 TSP SEA SALT	8 TBLS CHOPPED WALNUTS
4—6 OZ APPLE CRISP YOGURTS	

PREHEAT OVEN TO 275 DEGREES. LINE BAKING SHEET WITH COOKING PARCHMENT PAPER. WITH SHARP KNIFE, CUT APPLES INTO VERY THIN SLICES (ABOUT 1/8"); PLACE ON BAKING SHEET. BAKE 30 MINUTES; QUICKLY TURN APPLE SLICES. BAKE ANOTHER 30-40 MINUTES OR UNTIL GOLDEN BROWN & CRISPY. COOL ON BAKING SHEET, APPLES WILL CONTINUE TO CRISP UP. IN MICROWAVABLE BOWL, MICROWAVE THE TOPPING, UNCOVERED, ON HIGH FOR 30 SECONDS, THEN ADD SALT. PLACE YOGURT IN SERVING BOWL AND DRIZZLE WITH CARAMEL SAUCE & SPRINKLE WITH CHOPPED WALNUTS. SERVE THE YOGURT DIP WITH THE APPLE CHIPS. MAKES 4 SERVINGS!