



Let's Do This at Home!

Recipes and Inspiration That Make it Easier to Stay at Home Edition # 34

The end of summer is nigh, but the fresh fruit just keeps arriving in our produce departments! Honeycrisp apples are some of our favorites so here are a few delectable recipes to help welcome the fall season a little early!

Honeycrisp Apple Blondies

1 cup flour, more as needed	1 teaspoon ground cinnamon
¼ teaspoon baking soda	¼ teaspoon freshly grated nutmeg
¼ teaspoon kosher salt	1 large egg
½ stick butter, softened	2 cups diced Honeycrisp apples (about 2 apples)
1 cup granulated sugar	½ cup toasted pecans, chopped
1 teaspoon vanilla extract	

Heat oven to 350°F.

In a large bowl, whisk together flour, baking soda, and salt.

In a mixer bowl fitted with the paddle attachment, cream butter, sugar, vanilla, cinnamon, and nutmeg. Add the egg and mix until smooth.

With the mixer on low, beat in dry ingredients until smooth (at this point the batter will be quite thick). Fold in the apples and nuts by hand.

Spread batter evenly into a greased and floured 9-inch fluted tart or quiche pan with 1-inch sides. (Alternatively, you can use a 9-inch cake pan with 1-inch sides.) Bake until cake is golden brown and a toothpick inserted in the center of the cake comes out clean, 40 to 45 minutes. Let cool 10 minutes before serving. Makes 6-8 servings.

Apples On Horseback

16 thin slices of pancetta	Sixteen 2-inch rosemary sprigs or toothpicks, for skewers
1 Honeycrisp apple - peeled and cut into 16 wedges	
3-ounces Manchego cheese, sliced ¼-inch thick and cut into 2-inch by ½-inch sticks	

Preheat a grill pan. Arrange the pancetta slices on a work surface and place an apple wedge and a cheese stick in the center of each slice. Wrap the pancetta around the filling and secure with a rosemary sprig or toothpick.

Grill or broil the skewers until the pancetta is golden and crispy and the cheese is melted, 5 to 6 minutes. Serve hot. Makes 16 pieces.

Baked Honeycrisp Apples

4 Honeycrisp apples	¼ cup chopped walnuts
½ cup brown sugar	4 tablespoons butter
2 teaspoon ground cinnamon	Caramel sauce, optional
¼ cup dried cranberries	Vanilla ice cream, optional

Preheat oven to 350°F.

Slice approximately ⅓ off the top of the apples and scoop out the core, leaving a well in the center.

In a bowl, mix brown sugar, cinnamon, cranberries, and walnuts until blended.

Stuff each apple with ¼ of brown sugar mixture.

Place apples in a deep baking dish, topping each apple with 1 tablespoon butter and a sprinkle of cinnamon.

Pour about a ½ inch of water into the baking pan, around the apples, and bake for 50 - 60 minutes, until apples are tender.

Serve warm, topped with caramel sauce drizzled on top of each apple, if desired. Makes 4 servings.

Note: Keep an eye on the water level when baking. Add more water, if needed, to prevent the apples from drying out.

Anise Pork with Figs and Honeycrisps

¾ teaspoon crushed aniseed or fennel seeds	1 large garlic clove, minced
Four 6-ounce boneless pork loin steaks	1 cup ¼-inch-thick Honeycrisp apple slices
Salt and freshly ground pepper	½ cup fresh orange juice
1 tablespoon olive oil	4 dried figs, quartered
2 tablespoons unsalted butter	1 tablespoon red wine vinegar
1 large shallots, thinly sliced	

Sprinkle the aniseed on both sides of the pork chops and season with salt and pepper. In a large nonreactive skillet, heat the olive oil until almost smoking. Add the pork steaks and cook over moderately high heat, turning once, until well browned, about 3 minutes per side. Reduce the heat to moderate and cook the pork until firm and barely pink inside, about 4 minutes longer. Transfer the meat to a plate.

Melt 1 tablespoon of the butter in the skillet. Add the shallot and cook over moderate heat until softened, about 4 minutes. Add the garlic and cook until fragrant, about 1 minute. Add the apple slices and cook, turning, until lightly browned, about 2 minutes. Add 2 tablespoons of the orange juice and cook until the apple slices are just tender, about 1 minute. Add the figs and the remaining 6 tablespoons orange juice, increase the heat to moderately high and simmer to blend flavors, 1 to 2 minutes.

Season the sauce with the vinegar, salt, and pepper. Swirl in the remaining 1 tablespoon butter. Return the pork and any juices; reheat briefly. Serve at once. Makes 4 servings.

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