

## Kale and Goat Cheese Salad with Apple and Fennel

### Salad

1 large bunch of kale  
¼ cup pepitas (pumpkin seeds)  
1 medium Honeycrisp apple  
1 medium bulb of fennel  
3 ounces chilled goat cheese, crumbled (to yield about ⅓ cup crumbled goat cheese)  
⅓ cup dried cranberries

### Dressing

½ cup olive oil  
2 teaspoon lemon zest  
4 tablespoons lemon juice  
2 tablespoons maple syrup  
4 teaspoons Dijon mustard  
¼ teaspoon salt  
freshly ground black pepper

**To prepare the kale:** Use a chef's knife to remove the tough ribs from the kale, then discard the ribs. Chop the kale leaves into small, bite-sized pieces. Transfer the chopped kale to a big salad bowl. Sprinkle a small pinch of sea salt over the kale and with gloved hands, massage the leaves by scrunching big handfuls at a time, until the leaves are darker in color, softer and have dropped in yield by at least half.

**To toast the pepitas:** In a skillet over medium-low heat, toast the nuts, tossing frequently, until fragrant and starting to make little popping noises, about 3 to 6 minutes. Transfer the pepitas to a bowl to cool.

Dice the apple into ½-inch, pieces. Use a chef's knife or mandoline to shave the fennel as thin as possible.

In a medium sized bowl, place lemon zest and juice, maple syrup, Dijon and salt and whisk together. While whisking vigorously, add in the olive oil in a slow and steady stream until emulsified. Season with salt and freshly ground pepper.

Transfer the prepared apple and fennel to the salad bowl and toss with vinaigrette.

Use a fork to crumble the goat cheese over the salad. Roughly chop the cranberries and add them to the bowl. Sprinkle over toasted pepitas and serve.

## Cinnamon Crumb Surprise

*Recipe adapted from The Bread Bible, Rose Levy Beranbaum*

### Crumb Topping & Filling

¼ cup brown sugar  
1 ½ tablespoons sugar  
¾ cup walnuts  
1 teaspoon ground cinnamon  
¼ cup + 2 tablespoons cake flour  
3 tablespoons unsalted butter, melted  
¼ teaspoon vanilla extract

In a food processor pulse sugars, nuts and cinnamon until nuts are coarsely chopped. Remove  $\frac{1}{2}$  cup and set aside. Add flour, butter and vanilla to remainder and pulse briefly until butter is absorbed. Chill in fridge for 20 minutes.

### **Apple Filling and Butter**

1 small tart apple  
2 teaspoons fresh lemon juice  
1 large egg  
2 yolks  
 $\frac{1}{2}$  cup sour cream, divided  
1 teaspoon vanilla  
1  $\frac{1}{2}$  cups cake flour  
 $\frac{3}{4}$  cup sugar  
 $\frac{1}{4}$  teaspoon baking powder  
 $\frac{3}{8}$  teaspoon baking soda  
 $\frac{1}{4}$  teaspoon salt  
9 tablespoons unsalted butter, room temperature

Preheat oven 350°.

Cut apple into  $\frac{1}{4}$ " slices and toss with lemon juice. In a small bowl, combine egg, yolks,  $\frac{1}{4}$  cup of sour cream and vanilla. Mix until well combined.

In a standing-mixer bowl combine cake flour, sugar, baking powder, baking soda and salt. On low speed mix for 30 seconds to blend. Add butter, remaining sour cream and blend until dry ingredients are moistened. Gradually add egg mixture in 2 batches.

Scrape about  $\frac{2}{3}$  of the batter into 9x5 greased loaf pan. Sprinkle with reserved  $\frac{1}{2}$  cup of crumb topping. Layer the apples in 2 rows overlapping slices. Dollop the remaining batter onto the apples and spread evenly. Sprinkle with crumb topping.

Bake for 50-60 minutes or until wooden toothpick comes out clean.

## **Pork Tenderloin with Apple Cider Sauce**

### **Reduction**

1  $\frac{1}{2}$  cups apple cider  
1 cup chicken broth  
2 teaspoons cider vinegar  
1 cinnamon stick

### **Pork**

2 tablespoons vegetable oil  
2 pork tenderloins (1 to 1  $\frac{1}{4}$  lbs each), trimmed of fat and silver skin  
Kosher salt and freshly ground black pepper  
4 tablespoons unsalted butter, cut into 4 pieces  
2 large shallots, minced (about  $\frac{1}{2}$  cup)  
1 Granny Smith or other tart apple, cored, peeled, and diced  $\frac{1}{4}$  inch  
 $\frac{1}{4}$  cup Calvados or apple-flavored brandy  
2 teaspoons minced fresh thyme leaves  
Kosher salt and freshly ground black pepper

For the reduction: Simmer the cider, broth, vinegar, and cinnamon stick together in a medium saucepan over medium-high heat until the liquid is reduced to approximately 1 cup, about 10 to 12 minutes. Discard the cinnamon stick and reserve the cider mixture until ready to finish the sauce.

For the pork: With paper towels, pat pork dry. Season pork with salt and pepper. Heat a large sauté pan on medium-high heat. Once hot, add 2 tablespoons vegetable oil and swirl to coat the bottom of the pan. Add the tenderloins and sear for 2-3 minutes, or until well caramelized. With tongs, rotate loin to get 3 sides seared in total.

Remove pork from sauté pan and set on a sheet tray. While the sauté pan is still hot, add 1 tablespoon of the butter and melt. Add the shallots and apple and cook until softened and beginning to brown, 2 to 3 minutes. Off the heat, add the Calvados. Return the skillet to medium heat and deglaze the pan, scraping up any browned bits. Add the reserved cider mixture, any accumulated pork juices from the pan, and thyme. Stir ingredients together well. Nestle tenderloins into the mixture and place a lid on the sauté pan. Reduce heat to low and continue to gently cook for 7-10 minutes or internal temperature registers 135 to 140 degrees. Once pork has reached the correct temperature, remove from pan onto a platter and tent with tin foil. Increase the heat to medium-high, and simmer sauce until thickened.

Off the heat, whisk in the remaining 3 tablespoon butter, and season with salt and pepper to taste. Transfer the sauce to a bowl. To serve pork, slice thin on the bias, and serve with sauce.

## Almond Cake with Apple Compote and Maple Whipped Cream

### ALMOND CAKE:

2 ounces flour, sifted  
1 teaspoon baking powder  
9 ounces marzipan  
6 eggs  
3 ½ ounces butter, melted  
Preheat the oven to 375°F.

Sift together the flour and the baking powder and set aside.

In the mixer, using the paddle attachment, soften the marzipan, add the eggs one at a time. Scrape down the sides of the mixing bowl after each addition. Mix on medium speed for approximately 10 minutes. Fold in the flour to the marzipan mixture until blended and then fold in the melted butter until just mixed.

Line a sheet pan with parchment paper and fill two 8-inch rings  $\frac{3}{4}$  full of batter. Bake for approximately 12 to 15 minutes. Serve with a spoonful of apple compote and a dollop of maple whipped cream.

### APPLE COMPOTE:

6 Granny Smith Apples  
2 ounces butter  
½ cup granulated sugar  
¼ cup brown sugar  
1 TBS cornstarch mixed with 1 TBS cold water  
Cardamom  
Nutmeg  
Calvados to taste

Peel, core, and chop the apples. Heat a large skillet over high heat, add the butter. When the butter begins to sizzle add the apples and sauté. When the apples are halfway cooked, add the sugars and caramelize the apples. Add in the cornstarch mixture, cook 1 minute or until thickened. Season the

apples with cardamom, nutmeg, and Calvados to taste. Remove the apples from the heat and set aside.

**MAPLE WHIPPED CREAM:**

2 cups heavy cream  
Grade B maple syrup

Whip the heavy cream to the soft plop stage. Add in maple syrup to taste. Whip to medium stiff peaks. Chill until ready to serve.

## Double Crust Apple Pie with Cheddar Cheese Crust

(Adapted from The Farmhouse Rules: The Food Network)

### The Crust

1 1/2 cups all-purpose flour  
1/8 teaspoon salt  
8 tablespoons unsalted butter  
3-4 tablespoons ice water  
4oz Sharp Cheddar Cheese, shredded

Combine flour and salt on countertop. Add butter, cut into 1 inch pieces. Rub butter and flour between fingertips until the butter is approximately pea-sized. Add shredded cheddar cheese. Using fingers, form a “trough” lengthwise (vertically) through flour mixture. Add the water, a tablespoon at a time, and fluff it with your fingertips until large lumps form and the pastry is blended. Gather the dough together and flatten the dough with the heel of your hand so that the butter will layer between the flour (fraisage). Rotate dough and repeat once again. Form into a disk. Wrap in plastic and refrigerate a minimum of 30 minutes.

### The Filling

2 pounds (about 4 good-sized) Granny Smith apples, peeled and sliced into 1/4-inch wedges

1 1/2 pounds Gala apples, peeled and sliced into 1/4-inch wedges  
1/2 cup granulated sugar  
1/4 cup all-purpose flour  
1/4 cup packed light brown sugar  
1/2 tsp ground cinnamon  
1/4 tsp freshly grated nutmeg  
2 tbsp butter, sliced into pats

1 egg, beaten with 1 tablespoon water  
1 tbsp brown (or turbinado) sugar, for sprinkling  
Preheat the oven to 425 degrees F.

Combine the Granny Smith apples, Gala apples, sugar, flour, light brown sugar, cinnamon and nutmeg in a large bowl and toss to combine.

Roll out the first dough round for the bottom of your pie (as prepared above) and place in your dish.



Add the apples in an even layer. Add the butter pats on top of the apples. Lightly brush the edges of the crust with egg wash. Next, roll out the second dough round, slightly larger than the first. Cover the top of the apples with the second pie dough, pressing the edges to seal the crust. Trim the crust. Crimp the edges.

Brush the pie with the egg wash and sprinkle with the brown sugar. Make 4-5 air slits in the center of the pie. Place the pie on baking sheet and bake for 25 minutes.

Lower the oven temperature to 350 degrees F and bake for 45 minutes longer. Add additional cheddar cheese on top during the last 10-15 minutes. Cool to room temperature, at least 3 hours before tearing into it with your excited family or friends. Or even yourself.