

Executive chef | Lauren Simon

Ginger Apple sangria

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DIRECTIONS

In a large pitcher combine the apples with the whiskey, cinnamon stick and the wine. Allow the flavors to develop for at least an hour or up to overnight in the fridge.

Top with ginger beer before serving and garnish with an apple slice.

INGREDIENTS

1 Red Apple, chopped

1 Green Apple, chopped

4oz Apple Whiskey

1 Cinnamon Stick

1 Bottle Ginger Beer

2 Bottles Red Wine

cider glazed bacon and blue salad

with chai spiced sparkling cider vinaigrette

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DIRECTIONS

**Salad:**

Preheat oven to 325 Degrees. Lay bacon on a single layer in a rimmed, lined baking sheet and bake until almost completely cooked, but still a little soft. About 15 minutes. Drizzle with apple cider and bake until caramelized or an additional 5-7 minutes. Drain on paper towel and set aside.

Assemble the greens gorgonzola, dried apples and pecans on a platter. Top with crumbled bacon and drizzle with Chai Spiced Sparkling Cider Vinaigrette.

INGREDIENTS

Salad

½ Pound Applewood Smoked Bacon

¼ Cup Apple Cider

Mixed Greens

Gorgonzola Cheese

Dried Apple Slices, chopped

Pecans

Chai Spiced Sparkling Cider Vinaigrette (recipe follows)

**Chai Spiced Sparkling Cider Vinaigrette:**

In a small bowl, whisk together the mustard, cider, maple syrup, chai spice and salt and pepper. Slowly drizzle in the olive oil until emulsified.

Chai Spiced Sparkling Cider Vinaigrette

1 Tablespoon Grainy Mustard

2 Tablespoons Sparkling Apple Cider

2 Teaspoons Maple Syrup

½ Teaspoon Chai Spice

Salt and Pepper to taste

1/3 to 1/2 Cup Extra Virgin Olive Oil

Cheddar thumbprints

with pepper and apple jelly

*Adapted from samantha at Five Heart Home*

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DIRECTIONS

In a small bowl, stir together pepper jelly, apple jelly and diced apple. Set aside.  
  
In the bowl of a large food processor, process grated cheddar, butter, Parmesan, and egg yolk until blended. Add flour and salt and pulse until dough forms a ball, scraping down sides as necessary. Turn dough out onto a sheet of plastic wrap. Form into a disc, tightly wrap, and chill in the refrigerator for 1 hour.  
  
Preheat oven to 400°F and line two baking sheets with parchment paper. Remove dough from fridge and allow to sit at room temperature for 5 minutes.  
  
Pour finely chopped nuts into a bowl. Place reserved egg white in another bowl. Roll dough into 1-inch balls. Dip each ball in beaten egg white and then roll in nuts, gently pressing to coat. Space 1 inch apart on prepared baking sheets.  
  
Use your thumb or the tip of a spoon to make an indentation in the top of each dough ball. Use a 1/2-teaspoon measuring spoon to carefully fill each indentation with jelly mix. Bake for 14 to 16 minutes or until lightly browned. Allow to cool on baking sheets for a few minutes before transferring to a wire rack to cool completely. Store in an airtight container for up to 2 days.

INGREDIENTS

8 Ounces Sharp Cheddar Cheese

1/3 Cup Softened Butter

½ Cup freshly grated Parmesan Cheese

1 Egg, Separated

1 ¼ Cups All-Purpose Flour

¼ Teaspoon Salt

1 ¼ Cups Toasted Pecans, finely chopped

¼ Cup Jalapeno Pepper Jelly

¼ Apple Jelly

1 Small Red Apple, finely diced

Green apple and jicama guacamole

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DIRECTIONS

Scoop the flesh of the avocados into a large bowl and gently mash with a potato masher. Add the lime juice and continue to mash until almost smooth, but still has a little texture. Fold in the apple, jicama, red onion and jalapeno. Season with salt and pepper and top with olive oil and cilantro leaves.  
Serve with crudité and tortilla chips.

INGREDIENTS

1 Green Apple, finely chopped

½ Cup finely chopped Jicama

4 Avocados

2 Limes

3 Tablespoons finely diced Red Onion

1 Tablespoon finely diced Jalapeno (optional)

Olive Oil

Salt and Pepper

Cilantro

Apple Barbeque pulled chicken sliders

with creamy apple celery slaw

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DIRECTIONS

**Chicken:**

Place the chicken breasts in a large sauce pot and cover with water by an inch. Generously season the water and gently bring to a boil. Reduce the heat to a simmer and let the chicken poach until tender and spreadable, about 45-60 minutes. Remove the chicken and shred with two forks. Add a few spoonful’s of the poaching liquid to moisten the chicken while preparing the sauce.

In a small sauce pot, combine the barbeque sauce, apple butter and diced apple. Season with salt and pepper. Add a few splashes of water if it seems too thick. Bring to a simmer and cook until reduced and the apples and tender, about 30 minutes. Add the shredded chicken and toss to combine. Serve warm with slider rolls and sweet pickles.

INGREDIENTS

Chicken

3 Chicken Breasts

Salt

1 ½ Cups favorite BBQ sauce

½ Cup Apple Butter

1 Red Apple, peeled and chopped

Salt and Pepper

INGREDIENTS

Slaw

3 Chicken Breasts

Salt

1 ½ Cups favorite BBQ sauce

½ Cup Apple Butter

1 Red Apple, peeled and chopped

Salt and Pepper

DIRECTIONS

**Slaw:**

In a large bowl, whisk the mascarpone with the heavy cream until smooth. Season with salt and pepper. Add in the apple, celery and coleslaw mix and toss until combined. Store in an airtight container in the refrigerator until ready to serve.

Apple and sweet potato hash tartlets

with brie and rosemary

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INGREDIENTS

2 Red Apples, large dice

2 Sweet Potatoes, small dice

Olive Oil

Salt and Pepper

Tart Shells

1 Small Wheel Brie Cheese, sliced

1 Sprig Fresh Rosemary, chopped

DIRECTIONS

Place a large, rimmed baking sheet in the oven and preheat to 425 F.

In a large bowl, toss the diced apple and sweet potato with olive oil, rosemary and salt and pepper. Carefully transfer to the preheated baking sheet and roast until beginning to brown, about 15 minutes. Remove from oven and allow to cool completely.

Blend the apple and sweet potatoes in a food processor until smooth and pipe into tart shells. Top with slice of brie and bake in a 300 F oven until the cheese just barely melts.

Vanilla ice cream

with brown sugar apple compote

and honey sea salt pecans

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DIRECTIONS

**Vanilla Ice Cream**

Whip together the heavy cream and condensed milk until very soft peaks form. Add in the salt and vanilla and transfer to an airtight container. Freeze for at least 4 hours.

INGREDIENTS

Vanilla Ice Cream

1 Can Condensed Milk

2 Cups Heavy Cream

1 Teaspoon Vanilla Paste

Pinch of Salt

DIRECTIONS

**Brown Sugar Apple Compote:**

In a small sauce pot, melt the butter until just beginning to brown. Add the apples and sauté until beginning to soften and add the brown sugar. Let simmer until reduced and syrupy. Transfer to a bowl to cool before serving.

INGREDIENTS

Brown Sugar Apple Compote

4 Red Apples

½ Cup Brown Sugar

2 Tablespoons Butter

Juice from one Lemon

DIRECTIONS

**Honey Sea Salt Pecans**

Preheat oven to 325 F. Toss the pecans with the honey and olive oil and spread onto a parchment lined baking sheet. Toast for about 8 minutes and toss and continue toasting until deeply golden brown, about 5-10 more minutes. Remove from oven and immediately sprinkle with sea salt. Let cool completely and store in an air tight container.

INGREDIENTS

Honey Sea Salt Pecans

1 Cup Raw Pecan

¼ Cup Honey

2 Tablespoons Olive Oil

1 Teaspoon Sea Salt