



## Sour Apple Martini

<https://www.bhg.com/recipe/sour-apple-martini/>

### Ingredients

- 2 maraschino cherries with stems
- 1/3 c. sour apple schnapps (3 ounces)
- 2 Tbsp vodka or gin (1 ounce)
- Ice cubes
- Diet lemon-lime carbonated beverage, chilled

### Directions

Place a cherry into each of two 4-ounce martini glasses; set aside. In a cocktail shaker, combine schnapps and vodka. Add ice cubes to fill shaker half full; shake until very cold. Strain vodka mixture into the prepared martini glasses. Fill glasses with lemon-lime carbonated beverage.



## Simple Hot Spiced Cider

<https://www.thespruceeats.com/simple-hot-spiced-cider-3051519>

### Ingredients

- 3 quarts apple cider
- 1 stick cinnamon
- 12 cloves (whole)
- 1/4 tsp grnd nutmeg

### Directions

Put the apple cider, cloves, 1 cinnamon stick, and nutmeg in a large saucepan or stockpot. Bring to a full boil. Strain through a fine mesh sieve and serve hot in mugs with cinnamon sticks for stirring.

### Optional

*Allow guests to spike to taste with Applejack Brandy!*

## Easy Apple Pie Bites

### Ingredients

- 1/2 cup brown sugar
- 2 tsp ground cinnamon
- 3 Tbsp butter, melted
- 1/3 c chopped walnuts or pecans
- 1 Granny Smith apple, cored and sliced into 8 (1/2-inch) slices
- 1 (8-ounce) can Pillsbury Original crescent roll

### Directions

Preheat oven to 375°F. Line cookie sheet with parchment. Set aside. Unwrap dough, separate triangles. Combine sugar & cinnamon in small bowl. Evenly spread butter on each triangle. Sprinkle with a lot of sugar & cinnamon mixture and pecans or walnuts. Place apple on wider side and roll into a croissant. Arrange croissants on cookie sheet. Spread remaining butter on roll and sprinkle with more sugar & cinnamon. Bake 12-15 minutes, until golden. Let cool for 10 minutes.

## Honey Apple Crostini

### Ingredients

- 1 Baguette
- Salt/pepper
- olive oil
- Goat cheese
- Red pepper flakes
- Apple
- Chopped walnuts
- Pomegranate seeds

### Directions

Slice baguette and drizzle with olive oil, salt and pepper. Broil for 1 minute each side. Meanwhile thinly slice an apple. Rub baguette slices with garlic. Cool slightly. Spread with goat cheese and sprinkle on red pepper flakes. Top with apple slices, honey, chopped walnuts and pomegranate seeds. Try not to eat them all before your guests arrive!

## MUSHROOM, ONION, APPLE & GRUYERE BITES

### Ingredients

- 2 tbsp vegetable oil
- 1 large onion, thinly sliced
- 4 oz baby bella mushrooms, sliced
- 2 tbsp unsalted butter
- 1 1/2 granny smith apples, cubed into 1/2-inch cubes
- 1 tsp granulated sugar
- 1 1/2 oz grated gruyere cheese
- 2 tbsp chives, minced
- 1/2 tsp dried thyme
- 1 pound package of frozen puff pastry, thawed
- 1 egg, beaten

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## MUSHROOM, ONION, APPLE & GRUYERE BITES

### Directions

Preheat oven to 400F. Line baking sheets with silicone baking mats.

In large skillet, heat vegetable oil and cook onions (with 1 tsp salt) until golden brown, ~ 30 mins. Remove and set aside in large bowl.

In same skillet, sauté mushrooms until tender, about 5 minutes. Remove to bowl with onions.

In skillet, melt the butter and add in the apples with the sugar. Cook until softened, about 10 minutes. Remove and add to bowl.

Add the cheese, chives, and thyme to bowl and stir to combine the mixture well. Season with salt and pepper, to taste.

*(continued)*

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## MUSHROOM, ONION, APPLE & GRUYERE BITES

### Directions *(continued)*

With a pizza cutter, cut the puff pastry into 2-inch squares and place them on the lined baking sheets. Using a pastry brush, brush with beaten egg.

Place 1 Tbsp filling in middle of each puff pastry. Bake for 25 minutes, rotating the pans halfway through and switching top and bottom racks, until the pastry is golden brown and crisp.

Let the tarts cool a bit before serving!

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## Apple, Dijon and Havarti Flatbread

### Ingredients

- store-bought flatbread or naan
- olive oil
- 1-2 tbsp whole-grain Dijon mustard
- Smoked Havarti cheese, grated (or Havarti with caraway)
- 1 granny smith apple, cored and thinly sliced (or firm apple of choice)
- 2 tbsp pecans or walnuts, coarsely chopped
- honey for drizzling

### Directions

Preheat oven to 350 degrees F. Lightly brush oil onto both sides of store-bought naan or flatbread and place on a parchment lined baking sheet. Evenly spread Dijon mustard onto the bread. Sprinkle bread with grated Havarti and top with sliced apples, overlapping slightly. Sprinkle with chopped pecans or walnuts and bake for 15 minutes, or until cheese is melty and bubbly. Drizzle with honey. Slice and serve while warm.

## Swedish Apple Pie

### Ingredients

- 5-7 Medium Macintosh Apples
- 1 T. sugar
- 1 tsp. cinnamon
- 3/4 c. butter
- 1 egg, slightly beaten
- 1 c. flour
- 1 c. sugar
- 1/2 c, chopped pecans

### Directions

Preheat oven to 350F. Peel & slice apples into a lightly greased 9" sq. dish. Sprinkle with cinnamon and sugar. In a large sauce pan, melt butter. Remove pan from heat. Add flour, sugar, egg & nuts. Stir with a wooden spoon. Mixture will be thick. Starting in center of apples, spread mixture over all. Bake for 45 minutes.

## Apple Crumb Pie

### Ingredients for Filling

- ~6 apples
- 1 c. sugar
- 1 tsp cinnamon (rounded)
- ¼ tsp nutmeg
- Lemon juice (optional)

### for Crumb Crust

- ½ c. butter
- ½ c. brown sugar
- 1 c. flour
- handful of quick oats
- pie crust shell (homemade or not)

### Directions

**For crust:** Preheat oven to 400F. Mix brown sugar and flour together, then cut in butter with pastry blender (or knives) until crumbly. Set aside.

**For filling:** Mix filling ingredients, add lemon for more tartness if desired.

Pile into pie crust shell, then press on crumb topping to cover apples.

Bake at 400F for about 10 minutes, then turn oven down to 375F for about 45 minutes or until you can stick a fork into the apples and the crust is nicely browned – may take longer.

## Crock Pot Red Hot Applesauce

### Ingredients

- 10 to 12 apples, peeled, cored and chopped
- 3/4 c hot cimmamon candies
- 1/3 c apple juice, unsweetened

### Directions

1. Combine apples, candies and apple juice in a six quart crock-pot.
2. Cover and cook on low heat for 7 to 8 hours or on high heat for 4 hours our until desired consistency.
3. Can be made chunky or smooth as desired.
4. Serve warm or chilled.

## Waldorf Salad with Greek Yogurt

### Ingredients

- 2 cups apple (1 large apple), cut into bite-sized pieces
- 1 cup seedless grapes, halved
- 1 cup celery (2-3 ribs), cut into 1/2-inch pieces
- 1/2 cup toasted walnuts, coarsely chopped
- 1 lemon, juice and zest (about 2-3 tablespoons juice)
- 1/4 cup Greek yogurt (non-fat for lower fat version)
- 1/4 cup mayo (or use 1/2 cup Greek yogurt and omit the mayo)
- 1 teaspoon honey or to taste
- Salt and pepper to taste

### Directions

In small bowl, whisk together lemon juice, zest, yogurt, mayo and honey. In large bowl, gently toss the apples, grapes, celery, and walnuts with dressing. Season to taste with salt & pepper.

## Hot (Spiked) Apple Cider

### Ingredients

- 1 gallon apple cider
- 4 cinnamon sticks
- 1 c. spiced rum (Captain Morgan's)
- 1/2 c. cinnamon schnapps (Goldschlagger)

### Directions

In a saucepan over medium heat (or 4-quart slow cooker), combine all ingredients and heat through, but do not boil.

Mull for 45 to 60 minutes at low heat on the stovetop or the warm setting in the slow cooker. Serve warm.

## Apple Bread Pudding (p. 1 of 2)

### Ingredients – Pudding:

- 8 c. bread, cubed
- 3 med. apples, peeled, cored & chopped
- 4 eggs
- 1 c. vanilla yogurt
- 1 c. milk
- 2 tsp cinnamon, divided
- 1/2 tsp nutmeg
- 1/2 c. sugar + 2 Tbsp
- 1/2 c. raisins

### Sauce:

- 1 c. Unsalted Butter
- 1 c. Heavy Cream
- 1 c. Brown Sugar

### Directions for Pudding:

Preheat oven to 350°. Spray a 9x13 baking dish with cooking spray. In large bowl, whisk together yogurt, milk, eggs, 1 tsp cinnamon, nutmeg, and 1/2 cup sugar. Stir in apples, raisins, then gently fold in the bread cubes. Pour into prepared pan. *(continued on next card)*

## Apple Bread Pudding (p. 2 of 2)

### Directions for Pudding: *(continued from page 1)*

In small bowl, stir together 2 Tbsp sugar & 1 tsp cinnamon. Sprinkle on top of the bread pudding. Bake 30-40 minutes until puffed and golden brown.

### While the bread pudding is baking, make the caramel sauce:

In a heavy saucepan over medium-low heat, stir together the butter, heavy cream, and brown sugar; bring to a boil.

Reduce heat to low, simmer until the sauce thickens, for about 5 minutes. Pour over bread pudding to serve. Top with vanilla ice cream.

\* If you can, leave bread cubes out for a few hours so they get nice and dry. If not, just place them on a baking sheet and bake them at 350 for 10-15 minutes or until they're dry but not toasted.

\* You can make this the night before and pop it in the oven for breakfast – it actually gets better if it sits overnight!



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