



As American as Pie!



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HOT SPICED APPLE CIDER

Is there anything more comforting on a cold, snowy day than sitting in front of a roaring fire with a good book and a delicious hot drink to warm your insides? With all its wintery spices like cinnamon, cloves, and star anise, you could certainly make this hot spiced apple cider alcohol-free, but good bourbon is so perfect in it, why would you??

MAKES 4 OR 6 DRINKS

4 cups fresh apple cider
4 whole black peppercorns
6 or 7 (2 to 3-inch) cinnamon sticks
whole dried cloves
1 star anise
1 navel orange
Good bourbon, such as Maker's Mark (optional)
1 crisp red apple

Place the apple cider, peppercorns, one of the cinnamon sticks, the cloves, and the star anise in a medium saucepan. Cut a large (1 × 4-inch) peel from the orange using a vegetable peeler and add it to the pan. Bring the cider mixture to a boil, lower the heat, and simmer for 5 minutes. Strain into a 4-cup glass measuring cup and discard the solids.

Pour the hot cider into mugs or heatproof glasses. Add 2 tablespoons bourbon, if using, to each mug. Cut the orange in half through the stem, slice crosswise in ¼-inch-thick half-rounds, and add one slice to each mug.

Cut the apple in half through the stem, remove the core, slice crosswise in ¾-inch-thick half-rounds, and add one slice to each glass. Serve hot with a cinnamon stick in each glass for stirring.

Smoked Gouda & Apple Crostini with Honey Drizzle

- Prep Time: 10 mins
- Cook Time: 10 mins
- Total Time: 20 mins
- Yield: 25-30 crostinis 1x

Description

Smoked Gouda & Apple Crostini drizzled with Honey – an easy holiday appetizer with only 5 ingredients! This crostini hits all the high notes – sweet, salty, savory and crunchy!

Ingredients

- 1 baguette, cut into 1/2" slices
- 1/2 lb. smoked gouda slices, cut in half
- 1 honey crisp apple, thinly sliced
- 1 tablespoon fresh thyme leaves
- optional: honey for drizzle

Instructions

1. Preheat oven to 375 degrees F.
 2. Arrange baguette slices on a baking cheese.
 3. Top each baguette slice with half a slice of smoked gouda cheese. (I torn my "half slice" in half so that it fit perfectly on the baguette)
 4. Place in oven and bake for 8-10 minutes, or until cheese is melted.
 5. Remove from oven and top each baguette slice with one slice of apple.
 6. Garnish with fresh thyme leaves.
 7. (optional: drizzle with honey)
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Caramelized Onion, Mushroom, Apple & Gruyere Bites

You must add these caramelized onion, mushroom, apple, & gruyere bites to your Thanksgiving appetizer list.

Prep Time: 10 minutes

Cook Time: 1 hour 5 minutes

Total Time: 1 hour 15 minutes

Servings: 30 bites

Author: Julie Chiou

Ingredients

- 2 tablespoon vegetable oil
- 1 large onion, thinly sliced
- 4 ounce baby bella mushrooms, sliced
- 2 tablespoon unsalted butter
- 1 ½ granny smith apples, cubed into 1/2-inch cubes
- 1 teaspoon granulated sugar
- 1 ½ ounce grated gruyere cheese
- 2 tablespoon chives, minced
- ½ teaspoon dried thyme
- 1: 1 pound package of frozen puff pastry, thawed
- 1 egg, beaten

The default measuring system for this website is US Customary. Unit conversions are provided for convenience and as a courtesy only. While we strive to provide accurate unit conversions, please be aware that there may be some discrepancies.

Equipment

- Large-rimmed baking sheet

Instructions

- Preheat oven to 400 °F. Line baking sheets with silicone baking mats. Set side.
 - In a large skillet, heat the vegetable oil and cook the onions (with 1 tsp. of salt) until they're golden brown, about 30 minutes. Remove and set aside in a large bowl. In the same skillet, sauté mushrooms until tender, about 5 minutes. Remove and set aside in the bowl with the onions.
 - In the same skillet, melt the butter and add in the apples with the sugar. Cook until softened, about 10 minutes. Remove from pan and add to the large bowl with onions and mushrooms.
 - Add the cheese, chives, and thyme to the bowl and stir to combine the mixture well. Season with salt and pepper, to taste.
 - 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 beaten egg on the squares.
 - Using a tablespoon, place filling in the middle of each puff pastry.
 - Bake for 25 minutes, rotating the pans halfway through and switching the baking sheet on the top rack to the bottom and the bottom to the top, until the pastry is golden brown and crisp.
 - Let the tarts cool a bit before serving, you don't want people to burn the roofs of their mouths!
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Apple and Poppy Seed Slaw

8 cups shredded green cabbage (about 1 small head)
3 medium carrots, peeled, coarsely grated (about 2 ½ cups)
3 medium Granny Smith apples, peeled, cored, cut into thin matchsticks
4 green onions, thinly sliced
2 tablespoons apple cider vinegar

2/3 cup sour cream
½ cup mayonnaise
¼ cup frozen apple juice concentrate, thawed
2 tablespoons poppy seeds

Mix cabbage, carrots, apples, and green onions in a large bowl. Add vinegar and toss to coat.

Whisk sour cream, mayonnaise, apple juice concentrate and poppy seeds in medium bowl to blend. Add to cabbage mixture and toss to blend. Season to taste with salt and pepper. Cover and refrigerate at least 1 hour. (Can be made 1 day ahead. Keep refrigerated. Toss to blend before serving.)

Serves 8 to 10

Chicken Pot Pie *(Adapted from Once Upon a Chef by Jenn Segal)*

Store-bought rotisserie chicken and puff pastry make these individual chicken pot pies easy to prepare.

Servings: 4 to 6

Prep Time: 30 Minutes

Cook Time: 40 Minutes

Total Time: 1 Hour 10 Minutes

INGREDIENTS

- 1 to 2 packages frozen puff pastry, best quality such as Dufour or Pepperidge Farm, thawed (see note)
- 4 tablespoons unsalted butter
- 1 medium yellow onion, diced
- 3 cloves garlic, roughly chopped
- 3 stalks celery, diced
- 1 cup frozen pearl onions (no need to defrost)
- 3 carrots, sliced into ¼-inch rounds
- ½ cup all-purpose flour, plus more for rolling the pastry
- 2½ cups low-sodium chicken broth
- ½ cup Cognac or brandy (okay to replace with more chicken broth if avoiding alcohol)
- ¾ teaspoon salt
- ½ teaspoon white pepper
- ½ cup heavy cream
- 1 tablespoon chopped fresh thyme (or a combination thyme, rosemary and sage), plus a few thyme springs for serving
- 3-4 cups shredded cooked chicken, from 1 rotisserie chicken
- 1 cup frozen peas (no need to defrost)
- 1 egg

INSTRUCTIONS

1. NOTE: For this recipe, you'll need 4 to 6 oven-safe (to 425°F) soup bowls. For larger portions, use bowls with an 18 to 20-oz capacity; for smaller portions, use bowls with a 12 to 14-oz capacity. If making 4 servings, one (14-oz) package of puff pastry will suffice. However, if making 6 servings, you'll need another package.
2. Line a baking sheet with aluminum foil for easy clean-up.
3. Dust a clean, dry work surface with flour and place the puff pastry over top. Sprinkle the pastry with flour and roll to about ⅛-inch thick, smoothing the creases with the rolling pin at the same time. (Depending on the brand of puff pastry you buy, you may not need to roll it out that much.) Using a sharp knife, kitchen shears, or a pizza cutter, cut out 4 circles about 2 inches larger than the diameter of your soup bowls. (Alternatively, cut out 6 circles if making smaller portions.) Place the dough rounds on the foil-lined baking sheet and refrigerate until ready to use.
4. Preheat the oven to 425°F and set an oven rack to the center position.

5. To make the filling: In a large sauté pan over medium heat, melt the butter. Add the yellow onion, garlic, celery, pearl onions, and carrots. Sauté, stirring occasionally, until the carrots are just cooked, 8 to 10 minutes. Add the flour and cook, stirring constantly, for about 2 minutes. Add the broth, cognac, salt, and white pepper. Bring to a boil, stirring with a wooden spoon and scraping the bottom and corners of the pan to incorporate the flour. Simmer until thickened, a few minutes. Off the heat, stir in the heavy cream, thyme, chicken, and peas. Taste and adjust seasoning, if necessary. (Note that the broth will taste a little boozy at this point. That's okay – the cognac will cook off in the oven.)
6. Ladle the filling into 4 large or 6 small oven-safe soup bowls. The filling should come up no more than three-quarters of the way to the top of the bowls. Do not overfill.
7. Beat the egg with 1 tablespoon of water.
8. Remove the pastry rounds from the refrigerator. Brush the outside edges of each bowl with the egg wash.
9. Place the cold dough rounds over the bowls, pressing firmly around the edges so that the dough adheres. Transfer the bowls to the foil-lined baking sheet. Brush the dough with the egg wash. Using a sharp knife, make a ½-inch slit in the top of each pie. Place the bowls on the foil-lined baking sheet and bake for 20 to 25 minutes, or until the pastry is a rich golden brown. Let cool for about 10 minutes, then use a wide spatula to carefully transfer the hot bowls to serving plates. Sprinkle a few fresh thyme sprigs over top of the bowls and serve.

MAKE AHEAD: The pies may be assembled and refrigerated up to a day ahead of time. Brush the top of the dough with egg wash before baking.

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Blackberry Deep Dish Pie

4 – 12 oz. bags (48 oz. total) frozen blackberries

2 cups sugar

1 teaspoon cinnamon

½ cup plus 1 Tablespoon flour

Mix sugar, cinnamon and flour with defrosted berries. Let mixture stand 15 minutes. Place in a 9x13 inch rectangular pan. Dot with 4 tablespoons butter.

Crust: 2 cups sifted flour, 1 scant teaspoon salt, ½ cup oil, 5 tablespoons ice cold water

Sift flour and salt together. Beat oil and water together until thick and creamy. Add flour all at once. Mix with fork until just blended. Roll between wax paper to 9"x13". Cover berry mixture with crust. Prick the top of the crust for steam holes. Bake for 1 hour or until golden brown at 400 degrees.