

SPIRALIZED APPLE SALAD WITH CITRUS DRESSING

Serves 4

Ingredients:

- 1 large red apple , (*honey crisp, pink lady, gala*)
- 1 large granny smith apple
- 1 large orange , (*peeled and segments removed*)
- 2 ounces sharp white cheddar cheese , *cut into 1/4-inch cubes (1/2 cup diced)*
- 1/3 c. pecans
- 1/4 c. dried cranberries , *chopped*
- 1 Tbspn. sunflower seeds
- 1 Tbspn. pumpkin seeds

Citrus Dressing

- 6 Tbspn. olive oil
- 2 Tbspn. lemon juice , *plus zest*
- 2 Tbspn. orange juice , *plus zest*
- 1 ½ tspn. honey , *or maple syrup*
- ¼ tspn. kosher salt
- black pepper , *as needed*

Method:

1. Add all citrus dressing ingredients together in a jar or blender.
2. Shake until well combined, or blend for about 10 seconds.
3. Taste and add pepper as needed. Set aside.
4. Spiralize all of the apples. It yields about 6 cups total of spiralized apples.
5. Add to a large bowl or separate into smaller bowls based on how you will serve.
6. Top apples with orange segments, cheese, pecans, dried cranberries, sunflower seeds and pumpkin seeds.
7. Whisk or shake the dressing right before adding to the salad if it separated. Drizzle citrus dressing on top.

Apricot-Wild Rice Stuffing

Yields: 8

Ingredients:

10 tbsp. unsalted butter, plus more for baking dish
1 6-oz. package wild rice
10 oz. sourdough bread, torn
1 onion, chopped
3 celery ribs, chopped
2 garlic cloves, chopped
1/4 c. Chopped parsley
2 tbsp. chopped sage
1 tbsp. chopped thyme
Kosher salt
black pepper
1 c. roasted walnuts, chopped
2 c. chicken stock
1 c. chopped dried apricots

Method:

1. Preheat oven to 375 degrees F. Butter a 3-quart baking dish.
2. Cook rice according to package directions. Toast bread on a baking sheet until dry, 12 to 14 minutes.
3. Meanwhile, melt butter in a large pot over medium heat. Add onion, celery, and garlic and cook, stirring occasionally, until softened 8 to 10 minutes. Add apricots, parsley, sage, and thyme and cook, stirring, until fragrant, 1 to 2 minutes. Season with salt and pepper.
4. Stir in rice, bread, and walnuts. Stir in stock until moistened. Transfer to prepared baking dish. Bake until golden, 35 to 40 minutes.

Join us for our Fall Food Fest cooking class on September 29th featuring Apple pie punch, corn bread stuffing filled apples and Sweet Potato, Pecan and Gruyere Gratin