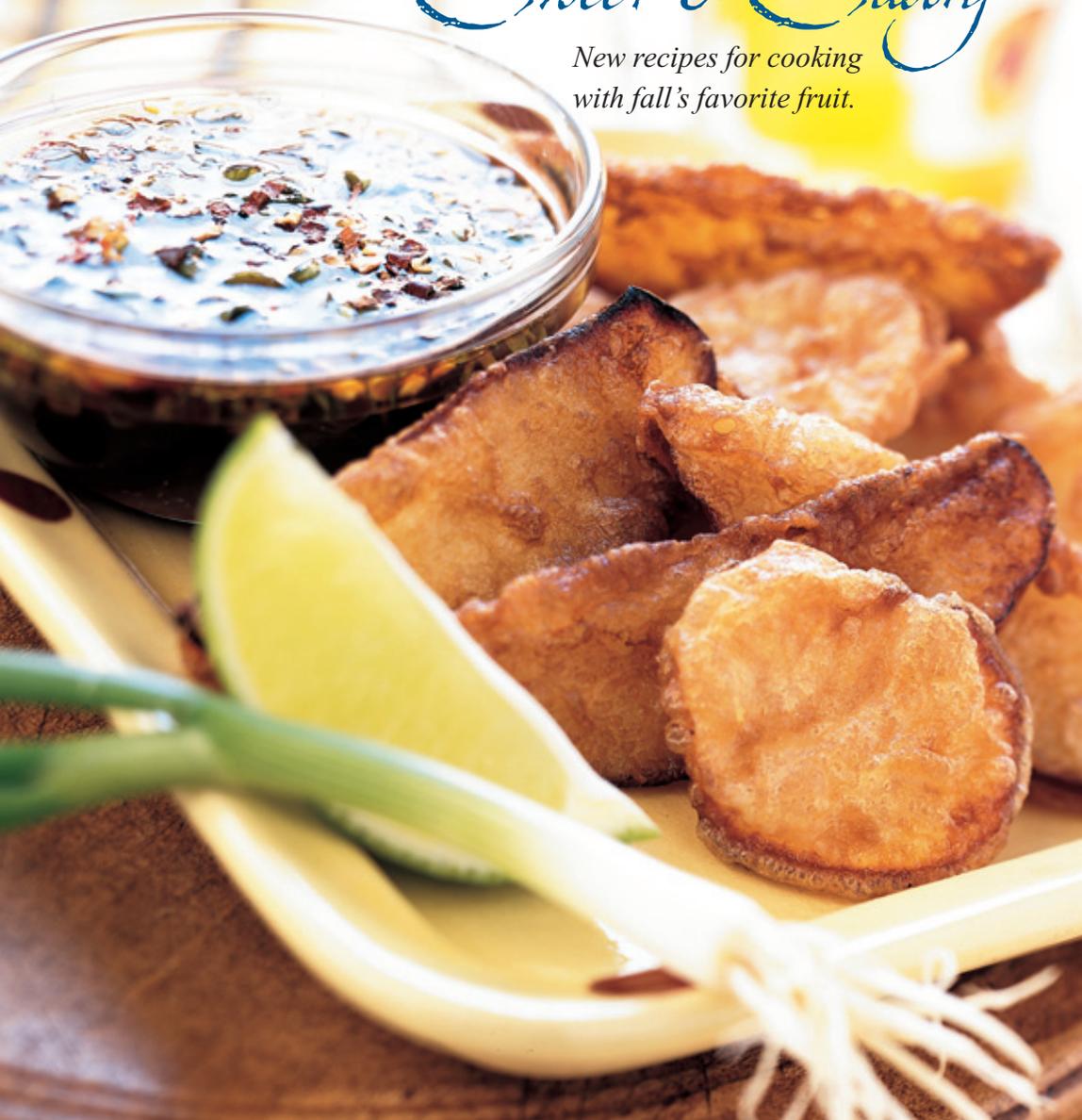


APPLES

Sweet & Savory

New recipes for cooking with fall's favorite fruit.



WITH COLORS SUGGESTING A CORNUCOPIA OF AUTUMN LEAVES, and flavors ranging from the honeyed sweet notes of a Golden Delicious to the assertive tartness of a Granny Smith, apples have

been treasured by cooks for centuries. These days, versatile apples are being used in a whole range of seasonal dishes and in every course of a meal, from salad to dessert. Uncooked, they retain their bite and distinct flavors; heated, their flesh yields delicious juice and melds elegantly with flavors both savory and sweet.

Though apples are available year-round, this is by far the best time of year to enjoy the crisp, just-plucked fruit in its full, glorious bounty. Shop at markets that sell local produce or pick them yourself at a nearby orchard. The following recipes give you plenty of delicious ways to use apples, in dishes both classic and unexpected.

Apple and Sweet Potato Tempura with Asian Dipping Sauce

Total time: 30 minutes; active time: 30 minutes

We love this Asian spin on classic fall ingredients, and it's so easy to make.

The dipping sauce is made with mirin, a sweet, low-alcohol Japanese rice wine.

- 4 to 5 cups canola oil
- 1½ cups all-purpose flour
- 1 teaspoon salt
- 1¾ cups seltzer
- ¼ cup soy sauce
- ¼ cup seasoned rice wine vinegar
- 2 teaspoons mirin
- 2 teaspoons sugar
- 2 teaspoons sesame oil
- 2 tablespoons lime juice
- ⅛ teaspoon chile pepper flakes
- ¼ cup scallions, mostly green parts and chopped fine
- 2 Gala, Fuji, or Cortland apples, cored and cut into thin wedges
- 2 sweet potatoes, peeled (if desired) and sliced into ⅛-inch-thick disks

Heat oil in a large heavy pot to 360° (about 10 to 15 minutes). Meanwhile, in a bowl, whisk flour, salt, and seltzer together until

smooth. Let batter stand until oil is heated.

To make the dipping sauce, whisk together soy sauce, vinegar, mirin, sugar, sesame oil, lime juice, chile pepper flakes, and scallions. Set aside.

When oil is heated, dip pieces of apple and sweet potato in tempura batter and submerge in oil, four at a time, making sure pieces do not touch. Turn frequently with a slotted spoon until golden, about 1½ to 2 minutes. Transfer to paper towels. Serve immediately with dipping sauce.

Yield: 4 to 6 appetizer servings

Apple-Pear Tarte Tatin

Total time: 1 hour 35 minutes;

active time: 35 minutes

Tarte tatin is a classic French upside-down caramelized apple tart. Here, we give it a new twist with the addition of pears, whose honey flavor perfectly complements the tangy apples.

PASTRY DOUGH:

- 1½ cups all-purpose flour
- ½ teaspoon kosher salt
- 1½ teaspoons sugar
- 1 stick chilled butter, cut into small pieces
- ¼ to ½ cup ice water

FILLING:

- 4 pounds (about 5 or 6) Gala, Rome, or Northern Spy apples, peeled
- 2 pounds (about 4) firm Bosc pears, peeled
- ¾ stick (6 tablespoons) unsalted butter
- ¾ cup sugar
- 2 tablespoons water
- Crème fraîche or sweetened whipped cream to serve

Place flour, salt, and sugar in a food processor; process to combine. Add butter and pulse until mixture resembles streusel topping. With machine running, drizzle ¼ cup

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ice water through the feed tube until dough just begins to hold together. If still crumbly, add more water. Transfer dough to a lightly floured surface and press out into a disk. Gather into a ball, wrap in plastic, and refrigerate at least 30 minutes before using.

To make the filling, slice apples in half lengthwise and core. Trim tops off pears to match the height of the apples; reserve tips. Halve pears lengthwise and core.

In a 10-inch cast-iron or other oven-safe skillet, heat butter until just melted. Add sugar and water, then cook over medium heat, stirring, until sugar turns the color of caramel candy, about 10 minutes. Remove from heat immediately.

Alternately arrange apples and pears in the pan, standing them on end and packing as tightly as possible to form concentric circles. Fill center with extra apple pieces or trimmed pear tips. Return pan to moderate heat and cook until fruit softens, about 7 minutes. Meanwhile, preheat oven to 375°. Using a fork and knife, gently flip fruit, maintaining original design. Continue cooking until fruit is tender, about 10 minutes longer. (If fruit is giving off too much juice—it should come about halfway up the pan—pour excess into a small saucepan and cook over medium heat until thick and syrupy, then set aside.) Once apples are done, remove from heat and let cool 10 minutes.

On a lightly floured surface, roll out dough to 1/8-inch thickness. Carefully transfer dough to pan and place over apples, tucking ends down around fruit. Bake until crust is golden brown, about 30 minutes. Remove from oven and cool 20 minutes. To unmold, run knife along outside of tart, then place serving plate on top of skillet and flip. Drizzle with any reserved juices. Serve with crème fraîche or whipped cream. *Yield: 8 servings*

The Freshness Test

Although apples store well (making them a kitchen staple all year long), they can grow soft and mealy over time. Test their firmness by applying medium pressure to the fruit with your index finger. If this causes a dent, chances are the fruit is past its prime.



Sausage and Red Onion Sandwich with Apples and Wilted Greens

Sausage and Red Onion Sandwich with Apples and Wilted Greens

Total time: 35 minutes; active time: 35 minutes

- 1 pound (4) sweet Italian sausages
- 1 medium red onion, sliced into 1/4-inch rings
- 7 tablespoons olive oil, divided
- 4 cloves garlic, sliced
- 1 10-ounce package baby spinach
- 1/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1/4 cup apple cider vinegar, divided
- 2 tablespoons Dijon mustard, divided
- 2 Gala or Cortland apples, unpeeled, cored, and cut into 1/4-inch wedges
- 4 large french rolls or ciabatta rolls

Preheat a large grill pan or skillet over medium heat. Add sausage and cook 12 to 15 minutes, turning to brown on all sides. In a bowl, toss onion rings in 1 tablespoon olive oil, then add to the pan with the sausages. Cook until nicely browned, about 10 minutes. Remove.

Heat 3 tablespoons olive oil in a separate heavy skillet over medium heat. Add garlic and brown 30 seconds. Add spinach and stir with a wooden spoon until wilted, about 2 to 3 minutes. Remove from heat and press excess liquid from spinach. Remove spinach to a bowl, then toss with salt and pepper; keep warm. In the same skillet, heat 3 more tablespoons oil over medium-low heat. Add

2 tablespoons apple cider vinegar and 1 tablespoon mustard. Add apples and cook until they soften slightly, about 5 to 6 minutes. Remove apples to a plate; keep warm. In the skillet, whisk together the remaining 2 tablespoons vinegar and 1 tablespoon mustard until slightly emulsified, adding more salt and pepper to taste. Set dressing aside.

To assemble sandwiches, split rolls from the top. Drizzle dressing on each roll. Divide wilted spinach among the rolls. Place sausage on spinach, layer with apples, and top with onion. Serve immediately. *Yield: 4 servings*

Herbed Roast Chicken with Sautéed Apples, Dried Cherries, and Sage

Total time: 1 hour 45 minutes; active time: 35 minutes

- 1 3- to 4-pound chicken
- 6 sprigs fresh thyme, divided, plus extra for garnish
- 10 whole plus 2 crumbled sage leaves
- 4 tablespoons butter or margarine, divided
- 1 tablespoon kosher salt
- 2 teaspoons freshly ground black pepper
- 6 whole shallots, peeled
- 1 1/2 cups chicken stock
- 2/3 cup dried cherries
- 4 Cortland apples, peeled, cored, and sliced into 1/2-inch-thick wedges
- 3/4 cup white wine

Rinse chicken and pat dry. If possible, refrigerate chicken uncovered overnight (this will make the skin crispy).

Preheat oven to 500°. Pick thyme leaves from 3 sprigs. Gently separate skin from both chicken breasts, then slip thyme and 10 sage leaves between the skin and the meat. Place the remaining 3 thyme sprigs inside chicken cavity. Rub 2 tablespoons softened butter or margarine on skin and sprinkle all over with salt and pepper.

Place whole chicken, breast side down, in a roasting pan with shallots. Cook approximately 15 minutes, then lower temperature to 375° and continue roasting 60 to 70 minutes longer, until juices run clear

and leg separates easily from chicken.

While chicken is roasting, heat chicken stock in a small saucepan until simmering. Remove from heat and add dried cherries. Let sit five minutes, then remove cherries from stock and set aside. Reserve stock. Melt the remaining 2 tablespoons butter or margarine in a large, heavy saucepan. Add apples and sauté over medium heat approximately 6 minutes, until slightly tender but firm. Add reserved cherries and 2 crumbled sage leaves; continue cooking 2 minutes longer. Add $\frac{1}{2}$ cup of the reserved chicken stock and more salt and pepper to taste; cook until stock is slightly reduced, about 5 minutes. Remove from heat and transfer to a serving dish. Keep warm.

When chicken is done, remove it from roasting pan and skim any excess fat. Add wine and the remaining 1 cup chicken stock to shallots and pan drippings. Transfer to a saucepan and cook about 10 minutes over medium-low heat until liquid is thickened. Adjust seasonings as needed.

To serve, place chicken on platter with the apple-cherry mixture. Garnish with additional sprigs of thyme and serve with shallot gravy. *Yield: 4 servings*



Apple Kuchen

Apple Kuchen

Total time: 1 hour 45 minutes;

active time: 30 minutes

A kuchen is a German yeast-raised cake filled with fruit or cheese. We've simplified the recipe by using baking powder as the rising agent. As with traditional kuchen, this dish can be served for both breakfast or dessert.

DOUGH:

- 2 $\frac{1}{3}$ cups flour
- 1 cup sugar
- 4 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- 2 sticks butter, at room temperature
- 2 eggs, at room temperature

FILLING:

- 4 large (2 pounds) Rome or Northern Spy apples
- $\frac{1}{4}$ cup plus 1 teaspoon sugar
- 1 tablespoon lemon juice
- 2 tablespoons raspberry or strawberry jam
- 2 teaspoons cinnamon
- Sweetened whipped cream
- Garnish: cinnamon-sugar (optional)

Preheat oven to 350° and position oven rack on the center shelf.

To make the dough, sift dry ingredients into the bowl of an electric mixer. Add butter and eggs and mix at medium-high speed until ingredients form a ball, approximately 1 minute. Divide dough into two equal pieces, wrap each in plastic wrap, and chill 30 minutes.

Meanwhile, peel, core, and slice apples into $\frac{1}{4}$ -inch pieces. Add $\frac{1}{4}$ cup sugar and lemon juice and stir. Press one ball of dough into a 10-inch deep-dish pie plate. Cover with the apple mixture. Top the apple mixture with small dabs of jam. Divide the remaining dough into 10 equal-size balls and distribute evenly on top of apples. Sprinkle with the remaining 1 teaspoon sugar and cinnamon. Bake 40 minutes, or until dough is golden brown. Remove to a cooling rack. Serve with a dollop of sweetened whipped cream and garnish with cinnamon-sugar, if desired.

Yield: 8 servings

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