

# Recipes using Apples!

## Apple Slaw

- 3 cups chopped cabbage
- 2 apples (cored & chopped)
- 1 carrot (grated)
- 1/3 cup mayo
- 1/3 cup brown sugar
- 1 tbsp lemon juice

1. Combine cabbage, apples, and carrots in large bowl.
2. Make dressing in a small bowl by mixing together mayo, brown sugar, and lemon juice.
3. Pour dressing over veggies, and stir well!

## German Red Cabbage

- 5 cup shredded red cabbage
- 1 cup sliced thin green apples
- 1/4 cup white sugar
- 2 tbsp butter
- 1/3 cup apple cider vinegar

1. Combine all ingredients into a large pot on the stove.
2. Heat to boiling and stir well.
3. Reduce heat and let simmer for 1-1.5 hours.
4. Add any additional seasonings before servings. We like to add just salt & pepper to taste.

## Slow Cooker Apple Butter

- 12 apples (peeled, cored, diced)
- 2 cups brown sugar
- 2 tsp cinnamon
- 1/2 tsp allspice
- 1/4 tsp salt
- 1/4 tsp ground cloves

1. Combine all ingredients into a slow cooker and stir well.
2. Cook for 8 hours on low or 4-6 hours on high.
3. Once apples are tender and can be smashed with a fork, let cool then put in blender or food processor. Puree until smooth!

\*This makes about 4-6 pints depending on the size of the apples\*

## Waldorf Salad

- 3 cups chopped apples
- 2 cups chopped celery
- 1/4 cup raisins
- 1/4 cup chopped walnuts
- 1/3 cup mayo
- 1/3 cup plain yogurt

1. Combine all ingredients into a bowl and mix well.
2. Place in bowl with lid and refrigerate until ready to serve!

You can really swap out a lot of items here. Use any color of raisins or grapes, and really any type of apples will work!

## Butternut Squash & Apples

- 1lb butternut squash (cubed)
- 2 apples (cored & cubed)
- 1 tbsp butter
- 2 tbsp brown sugar
- 1/2 tsp cinnamon

1. Combine all ingredients into a microwave safe bowl. Cover bowl with plastic wrap and make a few holes for venting.
2. Cook for 3 minutes, give bowl a shake, cook another 3 minutes.
3. Uncover, and cook another 3-5 minutes until squash is tender.
4. Top with raisins, walnuts, pecans, or even maple syrup!

## Apple-Cheddar Soup with Bacon

- 3 slices of bacon
  - 1 onion (chopped)
  - 2 medium apples (chopped)
  - 1 medium potato (chopped)
  - 3 cups chicken broth
  - 1.5 cups apple juice
  - 2 cups shredded cheddar cheese
1. In large pot, cook bacon until crisp and remove from pan to cool. In the bacon grease, saute onion, apple, and potato until tender. (about 8 minutes)
  2. Add chicken broth and apple juice, and let simmer for about 10-15 minutes until potato is soft.
  3. Stir in most of the cheese but save some for topping.
  4. Top soup with chopped bacon and cheese, and serve with toasty bread or croutons!

## Sausage & Apple Stuffing

- 1/2 pound breakfast sausage
- 1/2 cup chopped celery
- 1/4 cup diced onion
- 6 oz pack of dry stuffing mix
- 1-2 apples (cored & chopped)

1. In a large pan, brown sausage. Add in celery and onion and cook over medium heat until soft. Drain any excess grease.
2. Prepare stuffing per box directions.
3. In a large casserole dish, combine sausage, stuffing, and apples.
4. Bake in 350 degree oven for about 20-30 minutes until golden brown.

## Apple BBQ Chicken

- 2 cups chopped apple
  - 1/3 cup brown sugar
  - 2/3 cup BBQ sauce
  - 1 tsp chili powder
  - 1-2lbs chicken (breasts or thighs)
  - salt & pepper
1. In a pot on the stove, combine apple, brown sugar, BBQ sauce, and chili powder. Let cook for about 10 minutes until apples are soft.
  2. Season chicken breasts with salt & pepper, then place in greased baking dish.
  3. Top the chicken evenly as possible with apple BBQ sauce, and bake for about 30 minutes or until chicken is fully cooked.
- \*Timing will vary based on size and type of chicken used. Check with meat thermometer!